



VERMOUTH

SPICES AND CHERRIES IN PERFECT BALANCE



THE TASTE OF GOOD ATMOSPHERE

Vermouth comes from the German word "Wermot" which means wormwood. The bitter wormwood spice must always be present in Vermouth. In our version, we have also added an extract of fresh orange and lemon peel, pure vanilla, cinnamon, Arabica coffee beans and aniseed.

Frederiksdal Vermouth is, of course, based on the unique Stevns cherry from Frederiksdal Estate's own orchards.

Enjoy the Vermouth mixed with mild tonic water or mineral water, ice and a slice of orange.



FREDERIKSDAL NEGRONI – 2 cocktails

- 3 cl Frederiksdal Vermouth
- 3 cl Campari
- 3 cl Gin
- Lots of ice
- Garnish with orange



FREDERIKSDAL BRONX – 2 cocktails

- 2 cl Frederiksdal Vermouth
- 4 cl Gin
- 2 cl Orange juice
- Lots of ice
- Garnish with orange

Read more –

frederiksdal.com/en/gastronomien/drinks

GASTRO

