



LIKØR

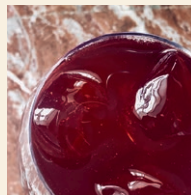
PERFECT IN COCKTAILS



INTENSE TASTE OF CHERRIES

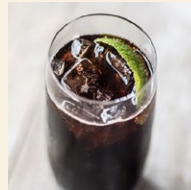
In traditional liqueurs, juice, sugar and alcohol are simply mixed together. In our version, the cherries have been lightly fermented on cherry skins and stones before we add alcohol and sugar. This gives a complexity that we are very enthusiastic about! For a well-balanced taste, Frederiksdal Likør has matured in small oak barrels for at least 6 month.

The taste is distinct with intense cherry sweetness. Frederiksdal Likør is perfect in cocktails, with dark chocolate desserts or blue cheeses – or as a Kir Royal with Cava.



CHERRY LOVE – 2 cocktails

- 4 cl Frederiksdal Likør
- 8 cl Bourbon
- 6 drops of Angostura
- 2 dl Ginger Ale
- Lots of ice



LOLLAND LIBRE – 2 cocktails

- 4 cl Frederiksdal Likør
- 2 cl White rum
- Coca Cola
- 2 wedges of lime
- Lots of ice

Read more –

frederiksdal.com/en/gastronmien/drinks

GASTRO

