



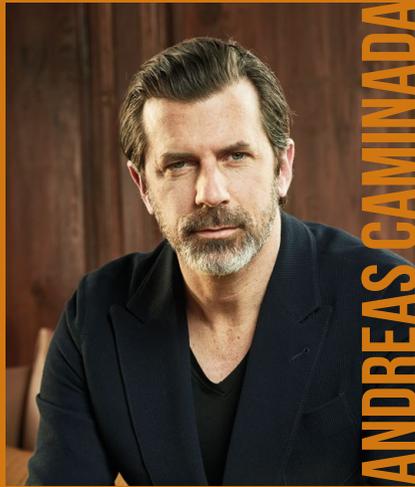
SWISS
MOUNTAIN
SPRING



INSPIRED BY
ANDREAS CAMINADA

THE TASTE OF SPECIAL

Andreas Caminada is one of Switzerland's most innovative chefs. With a subtle feel for special culinary experiences, he runs Schloss Schauenstein in Fürstenuw which, with three Michelin stars and 19 Gault Millau points, is not only a member of the illustrious Grand Tables du Monde but has also been among the "World's 50 Best Restaurants" for many years. The chef from Graubunden is also causing a stir in Zurich, Bad Ragaz, St. Moritz and Bangkok with contemporary concepts such as the IGNIV Sharing Experience.



His culinary style is characterised by a certain weakness for natural ingredients, such as wild sea buckthorn from his homeland. This passion for the base ingredient can be tasted in the new Monk's Bitter that Andreas Caminada has created in conjunction with Michael Schneider from Swiss Mountain Spring.



For a few years now, Michael Schneider has been developing and producing exceptional lemonades and tonic waters at his own small production facility. He sells these to the international high-end catering sector under the Swiss Mountain Spring brand. The products are all made with naturally mineralised mountain spring water, enriched with natural flavourings and essences.

"Monk's Bitter", our non-alcoholic aperitif, can be enjoyed on its own or mixed with exciting spirits.

It is made with the fresh, naturally mineralised mountain spring water of the Allegra Spring in Graubunden, combined with the freshness and intensity of sea buckthorn and the savoury notes of sage and bay. The pleasing bitterness of our "Monk's Bitter" comes from the addition of bitter orange, gentian and lemon balm.

It is worth noting that sea buckthorn is also known as the "lemon of the North" and valued for its high vitamin C content.



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01



MONK'S FIZZ

Michael Hanke
Chef de Bar "Baur au Lac" Zurich

- 4 cl **Mezcal**
- 2 cl **Cointreau**
- 2 dashes **Peychaud's Bitter**
- 50 ml **Monk's Bitter**
- 50 ml **Champagne**

Stir together all the ingredients except the "Monk's Bitter" and champagne with ice and strain into a coupette glass. Top up with the "Monk's Bitter" and champagne.



02



LE GIRAF

Romain Tritsch
Bar Manager "La vieux Lausanne"

- 1.5 cl **Saliné The Seventh Sense**
- 3.5 cl **The Seventh Sense Gin**
- Fresh rosemary**
- Monk's Bitter**
- Garnish **Dried orange slice and rosemary**

Carefully shake together all the ingredients except the "Monk's Bitter" in a shaker with ice, then pour over fresh ice in a tumbler. Top up with the "Monk's Bitter".





03

MONK'S NEGRONI

Melanie Kalkhofer
Sommelière Schloss "Schauenstein", Fürstenau

- 3 cl **Red vermouth**
- 3 cl **Gin**
- 3 cl **Monk's Bitter**
- Garnish **Orange peel**

Stir together the vermouth and gin in a tumbler with ice until lightly chilled. Then add the "Monk's Bitter" and stir in gently.



04

MONK ON VACATION

Philipp Koessl
Chef de Bar "IGNIV" Zurich

- Large glass**
- 2 cl **Carpano**
- 1 cl **Chartreuse Jaune**
- 2 cl **Freshly squeezed lime juice**
- 3-4 **Mint leaves**
- Monk's Bitter**
- Garnish **Fresh mint**

Carefully stir together all the ingredients except the "Monk's Bitter" in a large glass half-filled with crushed ice. Then top up with a little crushed ice and the "Monk's Bitter".



05



SAGE & MONK

David Gandert

Managing Director "Schwyzerhof Bar", Küssnacht am Rigi

Stirred together in a glass

2 cl **Midi Sunset**

2 cl **The Seventh Sense Gin**

2 cl **Fresh lime juice**

1 cl **Almond syrup**

Monk's Bitter

Garnish **Sage leaf**

Thoroughly shake together all the ingredients except the "Monk's Bitter" and pour into a highball glass with fresh ice. Top up with the "Monk's Bitter".

