

Bonal Gentiane-Quina

Spicy, earthy French aperitif known since 1865 as the “key to the appetite.” Its mistelle base (unfermented grape juice with spirit) is infused with gentian, quinine and renowned herbs of the Grand Chartreuse mountains.

- Serve on ice neat or with cider, or with tonic and a squeeze of lemon
- Excellent in stirred cocktails with Scotch, rye, brandy or agave spirits
- Pair with Alpine cheeses and salted nuts

BONAL & RYE

Stir with ice:

1.5 oz rye whiskey

1.5 oz **Bonal**

2 dash orange bitters

1 dash Angostura Bitters

Strain into a coupe, garnish with orange peel.



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