



ZANNIER HOTELS SIGNATURE COCKTAILS TO RECREATE AT HOME

Zannier Hotels is renowned for its creativity and its genuine sense of sharing. Today, we want to share some of our secrets with you. In each of our property, our talented bartenders have developed delicious creations. You will find below some of our signature cocktails. Learn more about the stories behind and most importantly, the recipe to recreate them at home.

Don't hesitate to share your achievement and comments using the hashtag #zannierhotelsmoments

Zannier Hotels Le Chalet

Megève, France

— ***Broadback Mountain***

This cocktail invented by our Head Bartender Augustin owes its name from the Broadback River, in Northern Quebec (Canada), a region where one of our guests was coming from. This guest told us that he felt in love with Megève and wished he could come more often, but he would miss his river too much. This cocktail is a way to remind him that the world is small. It is also a veiled reference to the movie "Brokeback Mountain". A cocktail ideal to fight homesickness...

Ingredients:

- 30ml of Yellow Chartreuse
- 30ml of Passion Liqueur
- 50ml of Passion Purée
- 20ml of Yuzu Juice
- 20ml of Pineapple Shrub

Preparation:

- Mix all ingredients in a shaker.
- Shake energetically for few seconds.
Single strain over normal ice cubs in a Chartreuse glass.
- We suggest to garnish with one flamed passion shell using Green Chartreuse (alternatively, a caramelized dry fruit could work).

The Sunset Lounge

Zannier Hotels Phum Baitang, Siemp Reap, Cambodia

— *Phum Baitang Vintage Citrus*

A very refreshing cocktail, featuring kaffir lime, a citrus fruit very popular in tropical Southeast Asian countries. To replicate this popular cocktail at Zannier Hotels Phum Baitang, please find the recipe below.

Ingredients:

- 50 ml of Grey Goose Vodka
- 30 ml of Lemon Juice
- 10 ml of Kaffir Sugar Syrup
- 30 ml of Green Orange Juice
- 3 drops of Angostura Bitter (optional)

Preparation method:

- First, prepare the kaffir sugar syrup. Muddle some kaffir lime leaves. Mix with the zest of a small, bumpy kaffir lime with the flesh of regular limes and green oranges.
- Add all the ingredients in a shaker with ice cubes. Shake well.
- Double strain into the glass full of ice.
- We recommend to use a rock glass or a long glass if you like straws.
- Garnish with orange peel or with dried orange slices



The Cobbler

Zannier Hotels 1898 The Post, Ghent, Belgium

— ***The Cobbler Classic***

The Cobbler in Ghent owes its name from the eponym type of shaker. “Cobblers” also refer to shaken drinks served with straws in a Collins glass, filled with crushed ice and decorated with fruits. The Cobbler Classic, revisited by our Head barman David Lebeer, is also a wine-based creation sweetened with sugar syrup. But it comes without mint sprigs nor dusted with icing sugar. This seems to please guests: it is indeed the best seller cocktail at The Cobbler since the opening. A real classic all in all...

Ingredients:

- 100 ml of Fino Sherry (any sweet dessert wine could be used instead)
- 20 ml of simple syrup (very easy to do: mix sugar and hot water)
- 1 large orange wheel (to decorate)

Preparation:

- Combine all the ingredients in a shaker
- Shake energetically for 5 seconds
- Strain over crushed ice into a goblet glass (or a coupe if you prefer)
- Garnish with berries, mint and one orange zest



Zannier Hotels Omaanda

Windhoek East, Namibia

— The Black Mamba

The Black Mamba is one of the fastest (16 km/h) and most deadly snakes on the planet. We have got a few of them residing on the Zannier Reserve by Naankusê. The name attribution of our signature cocktail does not refer to the colour of the snake (which is grey or brownish with a lighter belly), but to the part of the animal that no one wants to see: the inky black mouth (inside). Not only we decided to name this drink after this magnificent creature but also in reference to the many local ingredients used in it - including Namibian 'cognac', port from Cape Town and the bitter touch of devil's claw liqueur. The Black Mamba cocktail is heavy and boozy, with a sweet side coming from the 'crème de cassis' and port. Drinking it will give you an instant numbness... but drinking too much of it can be dangerous.

Ingredients:

- 40 cl of Jewel of Namibia (cognac-like drink from Erongo Mountain Winery)
- 40 ml of Boplaas Cape Tawny,
- 5ml of Devils claw liqueur (we suggest Essence of Namibia)
- 10 ml of crème de cassis
- 1 slice of lime + 3 sprigs of mint (for decoration)

Preparation:

- Fill a Martini glass with crushed ice to refresh it.
- Put some ice cubes in the mixing glass and add all the above listed ingredients.
- Stir with the bar spoon for 30 seconds.
- Change the crushed ice of the glass with new crushed ice.
- Strain the liquid in the glass
- Add the garnishing. We suggest a simple slice of lime and some mint leaves.



Zannier Hotels Sonop

Hardap Region, Namibia

— Namibian Tom Collins

The Namibian Tom Collins is a revisited version of the popular sweet and sour classic with Namibian ingredients. Existing for more than 125 years, the Tom Collins is a relatively simple cocktail made with gin, lemon juice, sugar syrup and plain soda water. It has gained notoriety thanks to Jerry Thomas, often referred as "the father of American mixology", who mentioned it in his book "The Bartenders' Guide". Zannier Hotels decided to create its own version using a gin originating from Namibia, where Zannier Hotels Sonop and Omaanda are established.

Ingredients:

- 50ml of Namgin (Namibian exclusive gin)
- 40 ml of fresh lemon juice
- 30ml of homemade simple syrup (1 volume of water, 1 volume of sugar)
- Topped off with soda water
- 1 slice of lime and 3 springs of mint (for decoration)

Preparation:

- Fill a long drink glass with ice cubes.
- Pour on top the gin, the lemon juice and the simple syrup.
- Stir with the barspoon.
- Top off with soda water and mix by gently lifting the ice-cubes
- Garnish with some lemon slices. Eventually add a straw.



*All images are clickable. For more information, please ask Quentin Guiraud,
Head of Communications at qguiraud@zannier.com / +32 (0) 472 05 57 19.*