

BAR LILLA E.

DRY JANUARY MOCKTAILS

Bar Lilla e. makes Dry January fun! Find your favourite from our mocktail menu: alcohol-free flavour sensations and exciting mixes of natural ingredients created by our bartender.

9.00 €

BLOOD ORANGE & GINGER

Blood orange puree, lemon juice, Ginger ale

Fresh flavours will bring colour to the dreariest winter day. The tangy orange purée is complemented with lemon and ginger, taking you back to the warmth of summer. Enjoyed stylishly out of a champagne glass.

GARDEN & LEMON BALM

Seedlip Garden 108 distilled non-alcoholic spirit, lime, lemon balm syrup, soda water

When you want to try something completely new. Seedlip Garden 108 is all about herbs. The result is a down-to-earth, surprising flavour where you can identify herbs such as green mint, thyme and rosemary. The experience is topped off with homemade lemon balm syrup.

"GIN" & TONIC

Seedlip Spice 94 distilled non-alcoholic spirit, Fever Tree tonic water

This classic is always the safe choice, also in alcohol-free form. Spicy, alcohol-free Seedlip Spice 94 adds a dash of allspice, cardamom and citrus to the universally loved G&T mocktail. To be enjoyed with a smile.

PEPPERMINT & APPLE (HOT)

Apple juice, peppermint syrup, lime juice

Warm up with a hot drink. An exciting mix of flavours inspired by traditional hot toddy. Bar Lilla e's homemade peppermint syrup, based on French Kusmi tea, complements the strong aromas of apple juice. Surprisingly tangy and sweet.

