



Cocktail recipes

bitter is the new wonderful

Wonderful Drinks

#forbitterdays

A bittersweet combination of tonic-meets-fruit juice. bitterschön has a complex, not too sweet and refreshingly bitter taste, similar to a good non-alcoholic long drink or aperitif. But a dash of alcohol does no harm and tastes downright wonderful, we think!

*Organic tonic
bitter fog*



*Organic direct juice
from the Sicilian
Tarocco orange /
Primofiore lemon*



#untriedandtrue

bitter fog is the first unfiltered organic tonic made from purely natural ingredients and completely without added sugar or other additives. Unmistakable with its naturally cloudy, golden colour and particularly intense taste. Perfect as a non-alcoholic alternative or as a mixer.

*Organic direct
juice from gra-
pes and citrus
fruits*

*Cinchona
bark from
wild collection*



*Tea infusion
from organic
herbs*

Double Grape

40ml **Burschik Classik***

Fill up with **bitterfog**

Glass: Highball or Tumbler

Method: build in glass

Deco: grapes

Serve on ice



Burschik's
VERMOUTH

A real classic from Vienna. Vermouth with a base of Pinot Blanc, flavoured with various herbs and spices.



Aperol Orange Spritz

40ml **Aperol***

1 dash citrus juice
(lime or lemon)

Fill up with
bitterschön Orange Spritz

Glass: Highball / Longdrink

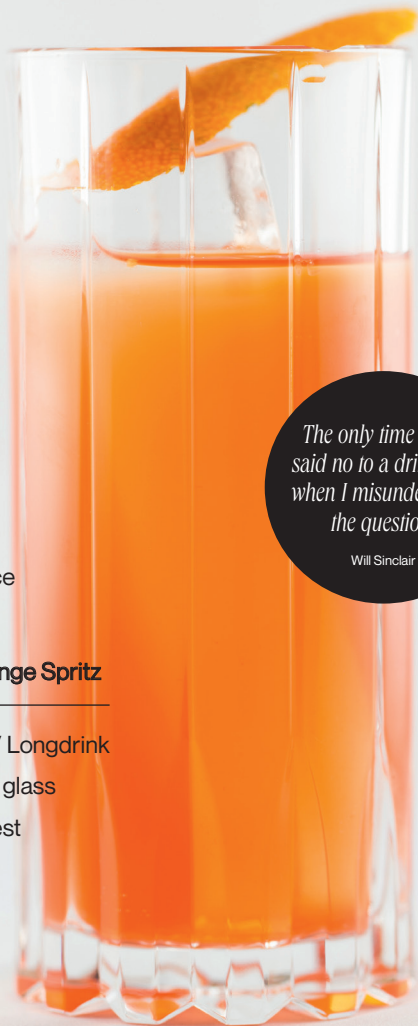
Method: build in glass

Deco: orange zest

Serve on ice

*The only time I ever
said no to a drink was
when I misunderstood
the question.*

Will Sinclair



Bitterschön No.1



FREIHOF
— 1885 —

Mirtillo - Blueberry liqueur flavoured with lime, ginger and juniper. Made from 100% natural ingredients.

40ml **Mirtillo Blueberry***

Fill up with
Bitterschön Lemon Spritz

Glass: Highball / Longdrink

Method: build in glass

Decoration: rosemary twig

Serve on ice



* Real filling quantity must be adjusted to the glass.

Who is who?



Bert Jachmann



Daniel Schober

*There can't be a good
living where there is
not good drinking.*

Benjamin Franklin

Daniel Schober & Bert Jachmann are two passionate and dazzling bar-people, hard to imagine out of the Viennese bar scene. They approach their job with a lot of dedication, heart and soul and are convinced supporters and advisors of Wonderful Drinks.

Once upon a time ...

This is Anna Abermann, the creative beverage-mind behind Wonderful Drinks. She started her journey with PONA, the sparkling organic direct fruit juices ... With the self-created mixers bitterschön and bitter fog, Anna has now also ventured into the world of alcoholic drinks. It took her two and a half years to develop the

recipe for the Bio Tonic bitter fog and perfect it to the utmost.

No added sugar, no additives and only real ingredients were the challenge. Not easy at all, but it paid off. It is not without reason that our tonic is so beautifully golden and cloudy in color and extraordinary in taste!

