MORE THAN
20 GINS
BEST GINS*

# GIN MENU

5 SIGNATURE COCKTAILS

PULL

ROTERMANN QUARTER

Valid from 22.09.2021

* By our oppinion.

*“The gin and tonic has saved more Englishmen’s lives, and minds, than all the doctors in the Empire”**

Winston Churchill

## Five centuries of gin

It’s impossible to imagine a decent bar or cocktail menu without gin. This drink flavoured with juniper berries and herbs has been the driver of many major changes in history, art and popular culture. Today, gin is the drink that has created the modern bar and cocktail culture.

The last decade has belonged fully to gin, which developed from a medicament and tincture to a cult drink and source of entertainment: it has become extremely popular as a cocktail ingredient, and the number of gin producers and people who enjoy this drink has increased explosively. Estonia is up there with the others and experiencing a complete rebirth of gin!

**Surprisingly, the biggest gin drinkers in the world are the Filipinos, who drink 25 million crates of gin per year.**

Texts for Gin Menu are written by Martin Hanson
and drinks were chosen and mixed by Kristjan Markii.
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## From “Mother’s Ruin” to the world’s favourite tipple

The journey of gin becoming one of the most popular drinks in the world, which started in the 15th century, has not been an easy one. Gin, which probably started its journey as a medicament in the Netherlands, became the destroyer of society in 18th century England.
Gin was given the nickname “mother’s ruin”, as this extremely cheap, strong and addictive drink turned mothers infertile and fathers sterile. Mothers sold their children and fathers sent their daughters to work in brothels so they could get the money to buy another mug of this strong grog.

The tradition of using juniper berries to add flavour to alcohol probably started in the Netherlands in the 15th century. For several centuries, the Port of Rotterdam and its surrounding area became the centre of the gin trade. From there, it was exported to the rest of Europe as well as East India and the tropical islands.

The drink, which used to be called *genever*, was initially used for medical reasons only. For example, Doctor Franciscus Sylvius de la Boë, who practised at Leiden University in the middle of the 17th century, used it as a cheap cleansing tonic.

British soldiers returning from the eight-year war took gin, which had been nicknamed Dutch Courage, back to England with them, where this drink, which was even cheaper than beer, quickly became extremely popular. The cheap juniper drink made with suspect spirits, whose shortcomings were hidden by the addition of sugar, sent the Brits on such a massive drinking binge that it had to be reined in by royal orders.

During the Colonial Era, British subjects used strong gin to hide the overpowering taste of quinine. Quinine, which tasted bitter but worked against malaria, was mixed with gin and tonic – this is how the world’s most famous cocktail, the gin and tonic, was born. The name of gin originates from the old English word *genever*, which in its turn comes from the mother of all languages, i.e. Latin – the word *juniperus*, which means juniper berry.

The triumph of gin in the world arrived with the start of the cocktail era in the days of the First World War, when shipping traffic on the Atlantic became more frequent and the long hours between tea and dinner were filled with exuberant cocktail parties.

# OUR SIGNATURE COCKTAILS

## COURAGE

10 €

- Silent Pool Rare Citrus Gin
- Tomato juice
- Salt, pepper
- Tabasco, Worcestershire sauce
- Stalk of celery, basil
- Ice

## INNOCENCE

0% alcohol

8 €

- Seedlip Spice 94 Aromatic
- Fever Tree Aromatic Tonic
- Rhubarb syrup
- Rhubarb
- Ice

**We believe in love at first gin!**

# OUR SIGNATURE COCKTAILS

## FAITH

9 €

- Crafters Aromatic Gin
- Martini Riserva Speciale Rubino
- Campari
- Orange slice
- Cinnamon stick
- Ice

## HOPE

9 €

- Junimperium Summer Editon Gin
- Ginger Ale
- Coriander, mint
- Lime
- Ice

## LOVE

11 €

- Gin Kitchen Blushing Monkey Pink Gin
- Fentimans Rose Lemonade
- Dried rose petals
- Ice

**“When I was younger I made it a rule never to take strong drink before lunch. It is now my rule never to do so before breakfast.”**

Winston Churchill

## DRY GIN

| NAME / DISTILLERY / COO / ALC % / | PRICE OF 4 CL |
|---|---|
| **BEEFEATER London Dry** / Beefeater / England / 40% | 5 € |
| **BOMBAY SAPPHIRE London Dry** / Laverstoke Mill / England / 40% | 6 € |
| **SILENT POOL London Dry** / Silent Pool / England / 43% | 7 € |
| **TANQUERAY London Dry** / Cameron Bridge / Scotland / 47,3% | 5 € |
| **AN DÚLAMÁN Irish Maritime** / Sliabh Liag / Ireland / 43.2% | 8 € |
| **GUNPOWDER Irish /** The Shed / Ireland / 43% | 8 € |
| **MONKEY 47 Schwarzwald Dry** / Black Forest / Germany / 47% | 11 € |
| **NAPUE** / Kyrö / Finland / 46,3% | 9 € |
| **METSIS** / Distillirium / Estonia / 44% | 7 € |
| **JUNIMPERIUM Blended Dry** / Junimperium / Estonia / 45% | 7 € |

## OLD TOM AND BARREL AGED GIN

| NAME / DISTILLERY / COO / ALC % / | PRICE OF 4 CL |
|---|---|
| **OLD TOM Organic** / Hernö / Sweden / 43% | 8 € |
| **METSIS Barrel Aged** / Distillirium / Estonia / 44% | 8 € |

**In Estonia, people drink about half a million litres of local and foreign gin per year, which is an estimated 12,937,512 gin and tonics.**

## FLAVOURED AND AROMATIC GIN

| NAME / DISTILLERY / COO / ALC % / | PRICE OF 4 CL |
|---|---|
| **OPIHR ORIENTAL Spiced** / G&J Distillers / England / 40% | 6 € |
| **SILENT POOL RARE CITRUS** / Silent Pool / England / 43% | 7 € |
| **COLORADO HIGH CBD** / Silent Pool / England / 40% | 9 € |
| **GIN KITCHEN Blushing Monkey Pink** / Gin Kitchen / England / 48% | 9 € |
| **GIN KITCHEN Ginger Cat Orange** / Gin Kitchen / England / 48% | 9 € |
| **HENDRICK'S** / Girvan / Scotland / 41,4% | 7 € |
| **MUMA** / Italiy, Apulia / 41.8% | 9 € |
| **CRAFTERS AROMATIC FLOWER** / Liviko / Estonia / 44,3% | 6 € |
| **RHUBARB EDITION** / Junimperium / Estonia / 40% | 7 € |
| **LINGONBERRY INFUSED SUMMER EDITION** / Junimperium / Estonia / 43% | 7 € |
| **TOHI NORDIC Aronia Infused** / Tohi / Estonia / 38% | 7 € |

## NON-ALCOHOLIC

| NAME / DISTILLERY / COO / ALC % / | PRICE OF 4 CL |
|---|---|
| **SPICE 94 AROMATIC** / Seedlip / England / 0% | 4 € |
| **TAIMETEE GIN & TONIC** / Estonia / 0% / Kann | 5 € |

**The first time that gin was matched with food, which was gingerbread, was in 1731.**

## TONICS

CAPACITY / PRICE OF THE BOTTLE

**Fever Tree Refreshingly Light Indian** / 20 cl ..... **3 €**
**Swiss Mountain Spring Classic** / 20 cl ..... **3 €**
**Franklin & Sons Indian** / 20 cl ..... **3 €**
**Fentimans Botanical** / 20 cl ..... **3 €**
**Fever Tree Aromatic** / 20 cl ..... **3 €**

## OTHER MIXERS

CAPACITY / PRICE OF THE BOTTLE

**Swiss Mountain Spring Soda Water** / 20 cl ..... **3 €**
**Swiss Mountain Spring Ginger Ale** / 20 cl ..... **3 €**
**Swiss Mountain Spring Bitter Lemon** / 20 cl ..... **3 €**
**Fentimans Rose Lemonade** / 27,5 cl ..... **5 €**

**Apple juice** / 30 cl ..... **3 €**
**Cranberry juice** / 30 cl ..... **3 €**
**Tomato juice** / 30 cl ..... **3 €**

## EXTRAS

**Fresh:**

cucumber, grapefruit, orange, lemon, lime, ginger, cranberry, pomegranate seeds, rosemary, thyme, basil, coriander, peppermint, lemongrass.

**Dried:**

orange, grapefruit, strawberry, laurel, cinnamon, juniper berries, black pepper, rosé pepper.

**The popular mix of gin and tonic was born in India, where the Brits fought malaria by mixing the bitter-tasting quinine with tonic and gin in the middle of the 19th century.**

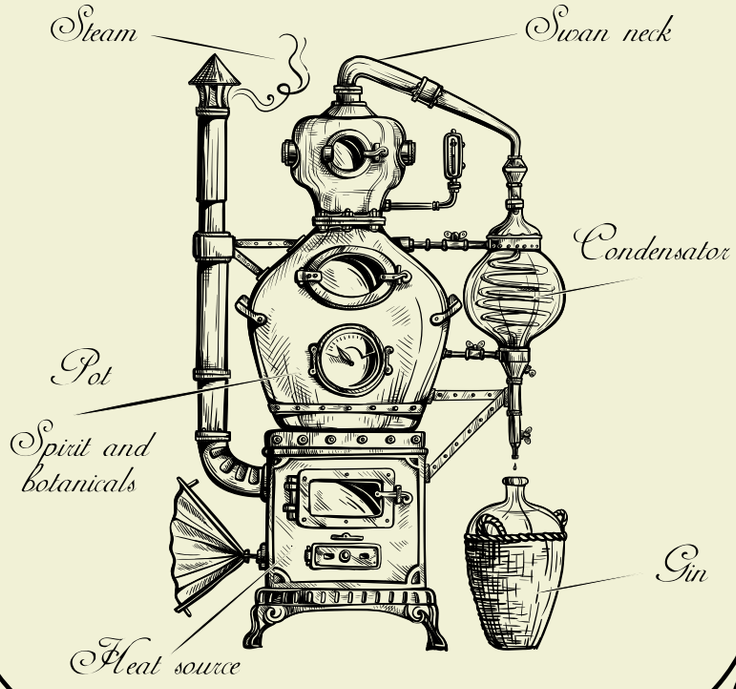
# How is gin made?

Gin is usually made by fermenting corn, rye or barley mash, and the spirit obtained thereafter by distilling the must. Apple and berry spirits, for example, are also used for making gin today. Anything for new flavours!

The first gin spirits are distilled in a column still, but further distillation is done using a pot still that creates a softer taste. The herbs and spices required for making gin, which are soaked in the alcohol for as many hours as required in the recipe, are added to the alcohol before it is distilled again.

The alcohol is then distilled into gin, which is diluted with water to strengthen the flavours, and the distillation procedure is repeated again. According to style, the gin is then bottled or poured into a vat to 'mature'. Another batch of herbs and spices is soaked in the drink to obtain stronger flavours and colour when genever is made.

In addition to juniper berries, which are essential when gin is made, coriander, aniseed, angelica or orris root, almonds, cloves, cinnamon and many other ingredients are used to add flavour to the drink. Many different plant-based components were added to gin when production first started, but the number of flavour components added these days is usually limited to 4-15. However, there are also some world-famous gins that allegedly contain 47 or more herbs and spices.



| | MIX & MATCH | Fever Tree Refreshingly Light Indian Tonic | Swiss Mountain Spring Classic Tonic | Franklin & Sons Indian Tonic | Swiss Mountain Spring Soda Water | Swiss Mountain Spring Ginger Ale | Swiss Mountain Spring Bitter Lemon | Fentimans Botanical Tonic | Fever Tree Aromatic Tonic | Fentimans Rose Lemonade | Neat, on ice |
|---|---|---|---|---|---|---|---|---|---|---|---|
| DRY GIN | Beefeater | | • | • | | | | | • | | |
| | Bombay Sapphire | • | • | • | | • | | • | | | |
| | Silent Pool | • | • | • | | | | • | • | • | • |
| | Tanqueray | • | • | • | | | | • | • | | |
| | An Dúlamán | • | • | | • | | | | | • | • |
| | Gunpowder | | | • | | • | | • | • | | |
| | Monkey 47 | • | | • | • | | | • | | | • |
| | Napue | | • | • | | | | | • | | • |
| | Metsis | | | • | | • | | • | • | | |
| | Junimperium Blended | • | | • | | | | • | • | | • |
| Old Tom and barrel aged gin | Old Tom Organic | • | | • | • | | • | | | • | |
| | Metsis Barrel Aged | | | • | | • | | • | • | | • |
| FLAVOURED AND AROMATIC GIN | Opihr Oriental Spiced | | • | • | | • | | | • | | |
| | Silent Pool Rare Citrus | • | • | • | | | | • | • | | |
| | Colorado High CBD | • | • | | • | | • | | | | • |
| | Gin Kitchen Blushing Monkey | • | • | • | | | | | • | • | |
| | Gin Kitchen Ginger Cat | • | • | • | | • | | • | • | | |
| | Hendrick's | | | • | | | | | | • | |
| | Muma | • | • | • | | | | • | • | | • |
| | Crafters Aromatic Flower | | • | | | | | • | | • | • |
| | Junimperium Rhubarb | • | • | • | | • | | | • | • | |
| | Junimperium Lingonberry | • | | • | | • | | | • | • | • |
| | Tohi Nordic Aronia | • | • | • | • | | | | | | • |
| *0% alc.* | Spice 94 Aromatic | | | • | | • | | • | • | | |

NB! These are suggestions not orders!

# Gin atlas

**LONDON DRY:** LONDON DRY: colourless, flavoured, dry gin that is easily mixed. Today, it doesn't have to be made in London, and even the country of origin hasn't been determined. The only rule is that juniper berries must be used.

**PLYMOUTH:** less citrusy in flavour, but an aromatic and spicy example of London Dry gin from the mouth of the English Channel. A unique and strictly local gin which has only been produced in Plymouth, England, since 1793.

**OLD TOM:** flavoured with sugar, like all gins produced in England used to be. The name dates back to the 17th century.

**GENEVER:** Dutch gin to which a stronger herbal flavour has been given by soaking the herbs twice. Two types of this gin are distinguishable: Oude Genever or gold gin, which is stronger and more bitter, and Jonge Genever or young gin, which has a lighter aroma and flavour.

**NAVY:** the rule in the 18th century, when the British Navy was sailing all over the world – doing business, conquering lands and developing trade – was that each of the ships had to carry the right quantity of gin. As gin and gunpowder were kept in the same place on ships, it was necessary to ensure that the gunpowder remained explosive, even if the two had accidentally become mixed. The strength of gin was therefore increased to 57% ABV. Gin of this strength is still called navy gin today.

**BARREL AGED:** recently, producers have started to keep gin in barrels to 'mature' it and develop new flavours. Similar to whiskey, gin distilled by the ordinary method is kept in an oak barrel from a couple of months to a couple of years to give it more spicy, sweet, earthy and malty notes. The barrel also gives the gin a bright brown colour.

***"Alcohol may be man's worst enemy, but the Bible says love your enemy."***

Frank Sinatra