



GIN MENU

5 SIGNATURE COCKTAILS

PULL



ROTERMANN
QUARTER



Valid from 12.05.2023

* By our opinion.

*“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.

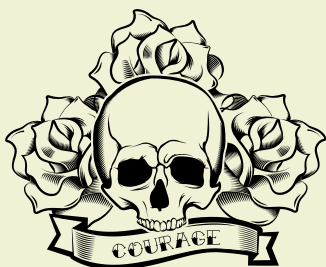
The drink, which used to be called *genever*, was initially used for medical reasons only. For example, Doctor Franciscus Sylvius de la Boë, who practised at Leiden University in the middle of the 17th century, used it as a cheap cleansing tonic.

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.

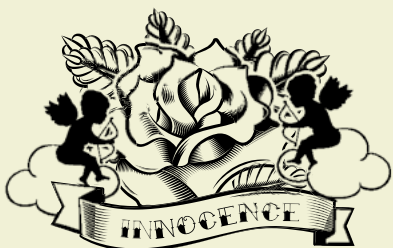
OUR SIGNATURE COCKTAILS



COURAGE

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

11 €



INNOCENCE

0% alcohol

Seedlip Spice 94 Aromatic
Artisan Pink Citrus Tonic
Rhubarb syrup
Rhubarb
Ice

10 €

We believe
in love at first gin!

OUR SIGNATURE COCKTAILS



FAITH

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

11 €



HOPE

Juniperium
Summer Edition Gin
Ginger Ale
Coriander, mint
Lime
Ice

11 €



LOVE

Gin Kitchen Blushing
Monkey Pink Gin
Hartridges Celebrated Rose
Lemonade
Dried rose petals
Ice

12 €

“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 / COUNTRY / ALC % /	PRICE OF 4 cl
BEEFEATER London Dry / Beefeater / England / 40%.....	6 €
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%.....	6 €
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 / COUNTRY / 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 / COUNTRY / ALC % /	PRICE OF 4 cl
SILENT POOL RARE CITRUS / Silent Pool / England / 43%.....	7 €
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%.....	8 €
CRAFTERS AROMATIC FLOWER / Liviko / Estonia / 44,3%.....	7 €
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 / COUNTRY / ALC % /	PRICE OF 4 cl
SPICE 94 AROMATIC / Seedlip / England / 0%.....	5 €

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.

TONICS & OTHER MIXERS

Capacity / Price of the bottle

Hartridges Indian / 20 cl	3 €
Fever Tree Elderflower / 20 cl.....	3 €
The London Essence Grapefruit & Rosemary / 20 cl.....	3 €
The London Essence Ginger Ale / 20 cl	3 €
Franklin Cicilian Lemon / 20 cl.....	3 €

ARTISAN DRINKS

TONICS & OTHER MIXERS

Capacity / Price of the bottle

Artisan Skinny London / 20 cl.....	4 €
Artisan Violet Blossom / 20 cl.....	4 €
Artisan Yuzu Tokyo / 20 cl.....	4 €
Artisan Pink Citrus / 20 cl.....	4 €
Artisan Barrel Smoked Cola / 20 cl.....	4 €

HARTRIDGES CELEBRATED LEMONADES & OTHER MIXERS

Capacity / Price of the bottle

Hartridges Celebrated Rose /33 cl.....	6 €
Hartridges Celebrated Dandelion & Burdock / 33 cl.....	6 €
Hartridges Celebrated Raspberry / 33 cl.....	6 €

JUICES

Capacity / Price

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

How is gin made?

Gin is usually made by fermenting corn, rye or barley mash, and the spirit obtained thereafter by distilling the must.

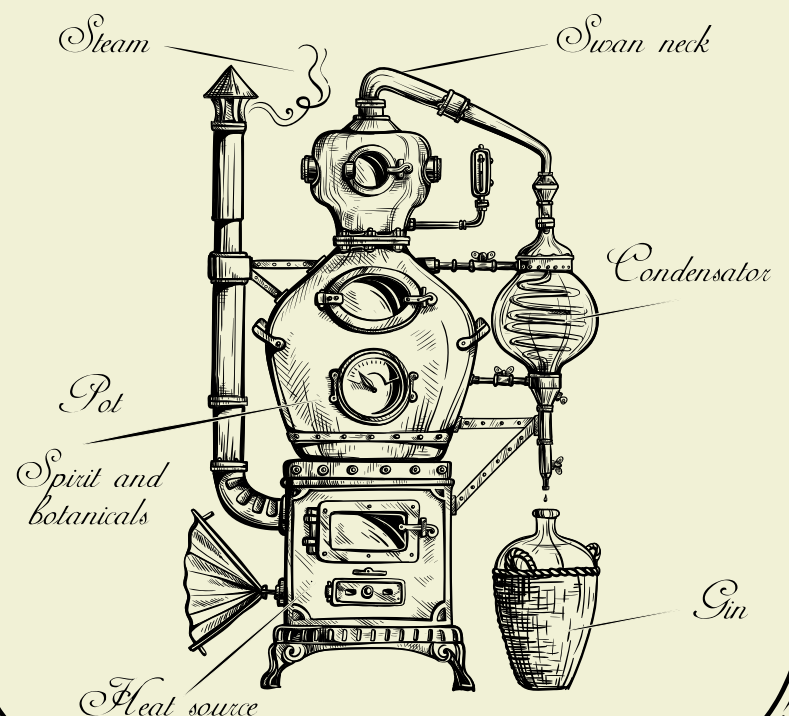
Apple and berry spirits, for example, are also used for making gin today. Anything for new flavours!

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

	Artisan Skinny London	Hartridges Indian	Artisan Yuzu Tokyo	Artisan Pink Citrus	The London Essence Grapefruit & Rosemary	Artisan Violet Blossom	Fever Tree Elderflower	The London Essence Ginger Ale	Franklin Cillian Lemon	Artisan Barrel Smoked Cola	Hartridges Celebrated Rose	Hartridges Celebrated Raspberry	Neat, on ice
DRY GIN													
Beefeater	•	•		•	•								
Bombay Sapphire	•	•				•		•					
Silent Pool	•	•	•	•		•	•				•	•	•
Tanqueray	•	•	•	•	•	•							
An Dúlaman	•	•	•								•	•	•
Gunpowder	•	•	•	•		•		•					
Monkey 47	•		•	•		•							•
Napue		•	•	•	•								•
Metsis		•	•	•		•		•					
Junimperium Blended	•	•	•	•		•							•
Old Tom and barrel aged gin													
Old Tom Organic	•	•					•		•		•		
Metsis Barrel Aged		•		•		•		•		•			•
FLAVOURED AND AROMATIC GIN													
Silent Pool Rare Citrus	•	•				•							
Gin Kitchen Blushing Monkey	•	•	•	•							•		
Gin Kitchen Ginger Cat Orange	•	•	•					•					
Hendrick's		•	•	•	•	•					•	•	
Muma	•	•	•	•	•	•						•	•
Crafters Aromatic Flower		•				•	•				•		•
Junimperium Rhubarb	•	•						•			•	•	
Junimperium Lingonberry	•	•		•				•			•	•	•
Tohi Nordic Aronia		•								•			•
0% ALC.	•	•	•	•		•		•		•	•		

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