



COCKTAILS





ELIXIR D'ANVERS



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0.7L.

J. de Beukelaer.

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LIQUOR
DISTRIBUTION
ANTWERP

150 YEARS OF TRADITION

19 March 1863. A house in one of Antwerp's peripheral municipalities. At the first break of day, after years of research, François-Xavier de Beukelaer – a learned doctor and apothecary – discovers the recipe for a wonderfully invigorating liqueur: Elixir d'Anvers.

Elixir d'Anvers soon became famous for its remarkable digestive and wholesome characteristics. Thanks to its exceptional quality Elixir d'Anvers was awarded dozens of medals and certificates of honour, not only in Europe but also in Australia, Africa and the United States. One of the most noteworthy certificates traces back to Boulogne-sur-Mer, France (1887), and was signed by Louis Pasteur.

Elixir d'Anvers is still prepared according to tradition, using numerous plants and herbs from all around the world, which give the beverage its unique flavour.

FX de Beukelaer can proudly call itself one of the oldest and most famous liqueur distilleries in Belgium!





ELIXIR D'ANVERS
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ELIXIR D'ANVERS ON THE ROCKS

The one and only!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers
ice cubes

Preparation:

Tip the ice into a tumbler and pour the Elixir d'Anvers over the ice.

Decoration and serving:

Serve in a tumbler.

Flavour profile:

Elixir d'Anvers in all its purity. Good wine does not always need a bush.

Advised by Jef Berben - El Jefes Cocktails







ELIXIR D'ANVERS & GINGER ALE

Ginger ale is also a perfect match for Elixir d'Anvers!

Ingredients for 1 cocktail:

3 cl Elixir d'Anvers
8 cl ginger ale
1cl fresh filtered lime juice
1 segment of lime
ice cubes

Preparation:

Fill a long drink glass with ice cubes. Pour over 4 cl of Elixir d'Anvers, 1 cl of fresh lime juice and 8 cl of ginger ale. Stir briefly.

Decoration and serving:

Serve in a long drink glass and decorate with a slice of lime.

Flavour profile:

Ginger and lime are 2 flavours complementing Elixir d'Anvers. This long drink is an invigorating refresher.



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ELIXIR D'ANVERS OLD-FASHIONED

Old-fashioned, new style!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers
3 dashes Peychaud's Bitters
3 dashes Angostura Bitters
2 cl fresh filtered lemon juice
lemon zest
ice cubes

Preparation:

Pour 4 cl of Elixir d'Anvers, 2 cl of fresh lemon juice, 3 dashes of Peychaud's Bitters and 3 dashes of Angostura Bitters in a tumbler and give a quick stir. Add 4 ice cubes and stir so that all ingredients are thoroughly mixed.

Decoration and serving:

Serve in a tumbler and decorate with lemon zest.

Flavour profile:

A powerful and well-balanced old-style cocktail. Dates back to the time before the Prohibition (1920-1933).

Created by Jef Berben - El Jefes Cocktails







ELIXIR D'ANVERS TONIC

The Elixir d'Anvers variation of the traditional gin & tonic!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers
12 cl tonic
a slice of lemon
ice cubes

Preparation:

Fill a high ball glass with ice cubes.
Add 4 cl of Elixir d'Anvers and gently pour over 12 cl of tonic.

Decoration and serving:

Serve in a high ball class. Decorate with a slice of lemon.

Flavour profile:

The fresh and herbal bitterness of the tonic is a good match for the Elixir d'Anvers.
A thirst-quenching long drink.



ELIXIR D'ANVERS YELLOW SUBMARINE

A surprising beer cocktail with Elixir d'Anvers and white beer!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers
white beer
orange zest

Preparation:

Pour 4 cl of Elixir d'Anvers in a white-beer glass. Gently continue pouring. The foam head will disappear more quickly because of the combination.

Decoration and serving:

Serve in a white-beer glass.
Decorate with orange zest cut off a thoroughly washed orange with a speed peeler.

Flavour profile:

White beer contains notes of coriander, orange and hops.
Combined with Elixir d'Anvers this beer cocktail is both refreshing and surprising.







ELIXIR D'ANVERS **DAISY**

An Elixir d'Anvers classic!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers
3 cl fresh lemon juice, filtered (½ lemon)
1 cl sugar syrup
8 raspberries / 40 g raspberries
crushed ice

Preparation:

Muddle 8 raspberries in a glass with the sugar syrup. Give a good stir, add crushed ice, 4 cl of Elixir d'Anvers and 3 cl of fresh lemon juice. Stir and top up with crushed ice. Repeat until the glass is full.

Decoration and serving:

Serve in a tumbler and decorate with a raspberry.

Flavour profile:

Red fruits and citrus are combine remarkably well with Elixir d'Anvers. This is a true classic of the house.

Created by Jef Berben - El Jefes Cocktails



ELIXIR D'ANVERS LIME & ORANGE

A refreshing Summer cocktail with Elixir d'Anvers, lime and orange!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers
½ lime (4 segments)
½ orange (2 segments)
crushed ice

Preparation:

Muddle the lime and orange segments in a tumbler.
Add crushed ice and pour over 4 cl of Elixir d'Anvers.
Give a good stir and top up with crushed ice. Repeat until the glass is full.

Decoration and serving:

Serve in a tumbler.

Flavour profile:

This 'Antwerp Mojito' is very fresh and summery, its fresh notes of citrus perfectly match the herbal flavour of Elixir d'Anvers.







ELIXIR D'ANVERS COLADA

An Elixir d'Anvers from the tropics!

Ingredients for 1 cocktail:

4 cl Elixir d'Anvers

1 slice, ± 120g fresh pineapple

crushed ice

Preparation:

Pour 4 cl Elixir d'Anvers into a blender together with 1 slice of fresh pineapple cut into chunks. Blend until smooth.

Decoration and serving:

Serve in a long drink glass and decorate with a small slice of pineapple.

Flavour profile:

The tropical note of the pineapple combines remarkably well with Elixir d'Anvers. An ice cold and tropical 'frappé-style' cocktail.



ELIXIR D'ANVERS[®]
1863

"Taste our know-how wisely."

FX De Beukelaer
Haantjeslei 132, 2018 Antwerp
www.elixir.be

