



# SUMMER DISHES & COCKTAILS

BY VILHJALMUR SIGURDARSON AND SANDER DE SAEGER



anno



1858

**ELIXIR DE SPA**  
**LIQUEUR**  
**LIQUEUR**

RY

70cl

# ELIXIR DE SPA

## THE GASTRONOMIC POWER OF A SMOOTH LIQUEUR

During the second half of the 17th century, the mundane wellness-centre Spa became the fashionable resort for the rich, as well as diplomats, writers, and artists. There, the Capuchin monks distilled a surprising liqueur with a subtle flavour and a smooth aroma, created from dozens of hand-selected aromatic plants, barks, and herbs. The drink was renowned for invigorating the stomach, and for its digestive effect.

No wonder that very soon, Elixir de Spa became an international success and received many awards. The liquor even received the oldest Belgian Royal Warrant of Appointment in 1869. During the French revolution, the Capuchin library was almost lost, and with it the recipe for Elixir d'Anvers. Fortunately, a book collector retrieved the lost manuscript.

Today, FX de Beukelaer produces the authentic Elixir de Spa in beautiful bottles, and has done so for the past 60 years. Its unparalleled flavour and exceptional, elegant aroma combine well with many ingredients. Surprise your guests and yourself with the creative dishes and original cocktails we present in this little book of recipes. Enjoy!

**ELIXIR DE SPA®**



SANDER DE SAEGHER & ELIXIR D'ANVERS  
COCKTAILS



## ELIXIR D'ANVERS **APPLETINI**

*Elixir d'Anvers and apple juice: a fresh and winning combination!*

**Ingredients for 1 cocktail:**

5 cl Elixir d'Anvers  
10 cl organic apple juice  
3 cl lime juice, filtered  
lime zest

**Preparation:**

Stir the Elixir d'Anvers, apple juice, and lime juice with ice in a mixing glass.

*Tip: This cocktail is easy to prepare ahead in large volumes. Take 1 part of Elixir d'Anvers, 2 parts of apple juice and just over ½ part of lime juice, stir and keep cool.*

**Garnish & Serving:**

Serve in a tulip glass filled with ice, and garnish with lime zest.

**Tasting Notes:**

The spiciness of the Elixir d'Anvers is complemented perfectly by the natural and fresh sweetness of the apple juice.

VILHJALMUR SIGURDARSON &  
ELIXIR D'ANVERS  
**SUMMER DISHES**

1

**STARTER // VEGETABLES**

COURGETTE,  
SORREL,  
ELIXIR D'ANVERS

Raw, marinated, and grilled!

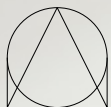
**recipe: see further**



WITH ELIXIR D'ANVERS









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ELIXIR D'ANVERS  
**SUMMER DISHES**

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**STARTER // FISH**

MACKEREL, RHUBARB  
TURNIPS, ELIXIR DE SPA

Unique and fresh combination!

**recipe: see further**



WITH ELIXIR DE SPA

VILHJALMUR SIGURDARSON &  
ELIXIR D'ANVERS  
**SUMMER DISHES**

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**STARTER // FISH**

LANGOUSTINE,  
FENNEL,  
ELIXIR D'ANVERS

The refined simplicity of the product!

**recipe: see further**



WITH ELIXIR D'ANVERS







SANDER DE SAEGHER & ELIXIR D'ANVERS  
**COCKTAILS**



## ELIXIR D'ANVERS **BITTERSWEET**

*This sparkling and bittersweet thirst-quencher brings the sun indoors!*

**Ingredients for 1 cocktail:**

4 cl Elixir d'Anvers

2 cl Campari

8 cl tonic of your choice

orange zest

**Preparation:**

Stir the Elixir d'Anvers, Campari, and tonic with ice in a large red wine glass.

**Garnish & Serving:**

Garnish with orange zest.

**Tasting Notes:**

The sweetness of Elixir d'Anvers is balanced by the bitterness of the Campari. The sparkle from the tonic adds a refreshing and thirst-quenching effect to this cocktail.

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ELIXIR D'ANVERS  
**SUMMER DISHES**



**LUNCH // VEGETABLES**

CAULIFLOWER, BROCCOLI,  
ELIXIR D'ANVERS ADVOCAAT

The rich flavours of vegetables  
on your plate!

**recipe: see further**



WITH ELIXIR D'ANVERS ADVOCAAT









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ELIXIR D'ANVERS  
**SUMMER DISHES**

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**LUNCH // FISH**

BRILL, KOHLRABI,  
FRESH CHEESE,  
ELIXIR D'ANVERS

When flavours of the land  
and aromas of the sea meet!

**recipe: see further**



WITH ELIXIR D'ANVERS

SANDER DE SAEGHER & ELIXIR D'ANVERS  
**COCKTAILS**



## ELIXIR DE SPA **VEDETTE**

*A refreshing beer-cocktail starring Elixir de Spa!*

**Ingredients for 1 cocktail:**

- 4 cl Elixir de Spa
- 8 cl Vedett Extra Blond
- 20 pink peppercorns
- sprigs of fresh tarragon, fresh tarragon leaves, sprigs of fresh thyme and thyme flowers
- 1/2 tsp honey

**Preparation:**

Add the pink peppercorns, tarragon, and thyme to the Vedett Extra Blond, leave to macerate for at least 10 minutes and strain. Stir the Elixir de Spa, the infused Vedett, and the honey with ice in a low (ribbed) tumbler glass.

*Tip: Infuse the Vedett Extra Blond with the herbs and pink pepper the night before for a quick start.*

**Garnish & Serving:**

Garnish with fresh tarragon leaves and young thyme flowers.

**Tasting Notes:**

The Elixir de Spa and the fresh herbs add an extra dimension to the fresh flavour of Vedett Extra Blond.







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ELIXIR D'ANVERS  
**SUMMER DISHES**

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**DINNER // MEAT**

SWEETBREAD,  
CUCUMBER, NASTURTIIUM,  
ELIXIR D'ANVERS

Exciting, unique, and daring!

**recipe: see further**



WITH ELIXIR D'ANVERS

SANDER DE SAEGHER & ELIXIR D'ANVERS  
**COCKTAILS**



## ELIXIR DE SPA **DETOX**

*Spicy wellness cocktail!*

**Ingredients for 1 cocktail:**

4 cl Elixir de Spa  
8 cl cucumber juice, filtered  
3 cl egg white  
black pepper  
Szechuan pepper

**Preparation:**

Pour the Elixir de Spa, cucumber juice and egg white into an ice-filled shaker. Season with freshly ground black pepper. Shake vigorously to whip up the egg white. Strain into a chilled wine glass.

**Garnish & Serving:**

Garnish with freshly ground Szechuan pepper and optional cucumber flowers.

**Tasting Notes:**

The egg white adds a silky texture to this healthy cocktail in which the Elixir de Spa and Szechuan pepper add spice to the refreshing cucumber.







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ELIXIR D'ANVERS  
**SUMMER DISHES**

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**DINNER // MEAT**

NECK OF LAMB,  
RAMSONS,  
ELIXIR DE SPA

Slow-cooked for an intense flavour!

**recipe: see further**



WITH ELIXIR DE SPA

VILHJALMUR SIGURDARSON &  
ELIXIR D'ANVERS  
**SUMMER DISHES**

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**DINNER // POULTRY**

CHICKEN, AUBERGINE,  
TRUFFLE POTATO,  
ELIXIR D'ANVERS

Roasted, grilled, and smoked!

**recipe: see further**



WITH ELIXIR D'ANVERS









SANDER DE SAEGHER & ELIXIR D'ANVERS  
**COCKTAILS**



## CAVAILLON ELIXIR DE SPA

*Spectacular, 100% summerproof showstopper!*

**Ingredients for 1 cocktail:**

1 cavaillon melon  
4 cl Elixir de Spa  
4 cl ginger ale  
3 cl lime juice  
sprigs of fresh mint

**Preparation:**

Cut a circle from the top of the melon, the size of your hand blender, and remove the seeds with a spoon. Place your hand blender into the melon, and mix along the insides until there is plenty of juice. Reserve the juice and measure off 4 cl. Fill the melon shell with ice cubes, and pour in the Elixir de Spa, ginger ale, lime juice, and 4 cl of melon juice. Stir gently.

**Garnish & Serving:**

Garnish with sprigs of fresh mint and serve with a thick straw.

**Tasting Notes:**

The spicy combination of the Elixir de Spa and the ginger ale add sparkle to the sweet and sour flavours of the melon and the lime.





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## STARTER // VEGETABLES

### COURGETTE, SORREL, ELIXIR D'ANVERS

#### Ingredients serving 4:

80 g miso • 15 g soy sauce • 1 lemon • 4 cl Elixir d'Anvers • 4 medium green courgettes • 1 medium yellow courgette • 4 small yellow courgettes • coarse salt • extra virgin olive oil

#### Preparation:

Light the barbecue.

Mix together miso, soy sauce, juice of ½ lemon, and Elixir d'Anvers.

Place the green courgettes on the grill and leave to caramelize.

Slice the medium yellow courgette finely and keep to one side. Cut the small yellow courgettes lengthwise and marinate in olive oil, a squeeze of lemon juice, and a pinch of coarse salt.

Remove the green courgettes from the grill when they're almost done, baste with plenty of miso-mixture, return to the grill for a short time, remove from the grill and baste again. Sprinkle with coarse salt.

Make a quick vinaigrette with olive oil, a squeeze of lemon juice, and Elixir d'Anvers.

Arrange the grilled, marinated, and raw courgettes on a plate and finish with sorrel and a drizzle of miso-mixture and vinaigrette.



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## STARTER // FISH

### MACKEREL, RHUBARB, TURNIPS, ELIXIR DE SPA

#### Ingredients serving 4:

4 large mackerel fillets • coarse sea salt • 2 stems of rhubarb • white balsamic vinegar • fine salt  
• 8 small turnips • sunflower oil • extra virgin olive oil • 5 cl Elixir de Spa • a handful of lovage

#### Preparation:

Run your fingers over the mackerel fillets from the tail for any stray bones and remove them using tweezers.

Cover the mackerel fillets with a layer of coarse sea salt and pickle for about 10 minutes. Gently wash the mackerel under cold running water, pat dry, cover, and chill.

Peel the rhubarb and slice thinly using a mandolin. Put in a sealable container, sprinkle with white wine vinegar and a pinch of salt, and keep refrigerated.

Blanch the turnips for 2 minutes in boiling water until just cooked. Refresh in cold water.

Sprinkle sunflower oil on the mackerel fillets, and fry skin-side down in a non-stick pan over high heat until the skin is crispy. Degrease on kitchen paper and arrange on a deep plate.

Season the turnips with a pinch of salt and sprinkle with olive oil. Arrange around the mackerel.

Roll up some rhubarb slices and place on the fillet.

Whisk together 1 tbsp rhubarb juice with 3 tbsp olive oil and add Elixir de Spa to make a vinaigrette. Drizzle around the fish.

Finish with some lovage.



## LANGOUSTINE, FENNEL, ELIXIR D'ANVERS

### Ingredients serving 4:

8 large langoustines, unpeeled • 5 g fennel seeds • 3 shallots, finely chopped • 6 cl white wine • 250 cl water • 70 g butter • 250 g whipping cream • 12 baby fennel bulbs, stalks and leaves on • 1 untreated lemon • 4 cl Elixir d'Anvers • butter • coarse salt • extra virgin olive oil • white balsamic vinegar • sunflower oil • fine salt

### Preparation:

Clean and peel the langoustines and chill. Crush the shells and flash fry them together with fennel seeds and sunflower oil over high heat. Add shallots, wine, water, butter, and cream, and simmer for 4.5 minutes.

Put the fennel leaves to one side. Finely chop the stalks. Slice 2 fennel bulbs thinly and keep in ice water. Blanch the remaining fennel bulbs for 20-30 seconds in boiling water until firm to the bite.

Remove the zest from the lemon and keep to one side. Juice the lemon.

Pass the sauce through a sieve, refresh with lemon juice and Elixir d'Anvers. Don't boil the sauce further.

Sauté the fennel stalks over a medium heat with a knob of butter and the lemon zest. Season with coarse salt and a splash of Elixir d'Anvers.

Marinate the blanched and raw fennel short in a mixture of olive oil, vinegar, and coarse salt.

Fry the langoustines on their back in a hot pan, sprinkle with sunflower oil, and season with fine salt. Caramelize the langoustines very quickly without cooking through.

Spoon some fennel stalks on a plate and top with 2 langoustines. Arrange some marinated fennel on top, and finish with fennel leaves and sauce.



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## LUNCH // VEGETABLES

### CAULIFLOWER, BROCCOLI, ELIXIR D'ANVERS ADVOCAAT

#### Ingredients serving 4:

2 small cauliflowers, cut into rosettes • 250 g butter • 12 broccoli shoots • 3 egg yolks • 3 cl Elixir d'Anvers Advocaat • 3 cl water • 2 cl lemon juice • fine salt • 220 g clarified butter • coarse salt • extra virgin olive oil • vinegar • 1 untreated lemon • a handful of fresh herbs of your choice

#### Preparation:

Preheat the oven to 180°C. Spread the cauliflower rosettes over an oven tray and divide the butter on top of it. Bake in the oven for 18 to 22 minutes. You can also add sprigs of tarragon or crushed garlic to taste. Leave the oven door ajar when the cauliflower starts to brown.

Vigorously whisk together the egg yolks, Elixir d'Anvers Advocaat, water, lemon juice, and a pinch of salt in a saucepan until the mixture is lightly thickened and foamy. Put the saucepan au bain-marie and continue to whisk rapidly. When the texture is creamy, remove from the heat, slowly drizzle in the clarified butter, and continue to whisk. Season with pepper and salt, cover and keep in a warm spot.

Remove the cauliflower from the oven and pour off the excess butter. (Use it on your bread or in a different dish.)

Quickly blanch the broccoli shoots and season with olive oil, vinegar, and salt.

Spoon some sauce on a plate and arrange the cauliflower and broccoli on top. Garnish with lemon zest and fresh herbs.



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LUNCH // FISH

## BRILL, KOHLRABI, FRESH CHEESE, ELIXIR D'ANVERS

### Ingredients serving 4:

2 shallots, finely chopped • 200 g fresh cheese • extra virgin olive oil • coarse salt • white balsamic vinegar • 2 large kohlrabi, peeled • 4 brill fillets, 100 g each • sunflower oil • 140 g butter • 4 cl Elixir d'Anvers • juice of ½ lemon • fine salt • purslane (flowers)

### Preparation:

Mix the shallots and fresh cheese together and season with olive oil, coarse salt, and a drop of vinegar. Slice the kohlrabi razor-thin with a mandolin. Spoon some cheese in the middle of each slice and fold like a ravioli. This can be prepared in advance.

Baste the skin of the brill fillets with some sunflower oil, and fry skin-side down in a hot non-stick pan over medium heat. Season with a pinch of salt. Halfway through the cooking process, add the butter to the pan, taking care not to burn it. Remove the fish from the pan once cooked, degrease on a piece of kitchen paper, and keep warm.

Remove the pan from the heat, add Elixir d'Anvers, leave to cool, and pour the mixture into a bowl. Mix with the lemon juice and season with a pinch of salt.

Drizzle some olive oil over the kohlrabi ravioli and season with a pinch of salt.

Arrange a brill fillet and some ravioli on a plate and pour over some sauce. Garnish with purslane (flowers).



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DINNER // MEAT

## SWEETBREAD, CUCUMBER, NASTURTIIUM, ELIXIR D'ANVERS

### Ingredients serving 4:

250 g nasturtium leaves • 100 g ice cubes • 1 tsp mustard • 80 g water • fine salt • extra virgin olive oil • white balsamic vinegar • Elixir d'Anvers • 8 very small cucumbers cut lengthwise, or 1 large cucumbers cut into chunks • sunflower oil • 2 cloves of garlic, crushed • 350-400 g calf sweetbreads, cleaned • 80 g butter • 1 tsp honey • small nasturtium leaves

### Preparation:

Add the nasturtium leaves to the ice cubes, mustard, and water in a blender, and whizz into a smooth sauce. Season with a pinch of salt, olive oil, vinegar, and Elixir d'Anvers.

Caramelize the cucumbers in sunflower oil and a pinch of salt over medium heat. Remove from the heat and keep to one side.

Fry the garlic in sunflower oil over medium heat. Add the sweetbreads and gently fry until crisp on one side. Turn over and add the butter. Baste the sweetbread constantly with the melted butter. Cooking the sweetbreads can take 16 to 19 minutes.

Return the cucumbers to the stove when the sweetbreads are almost ready and toss with 3 cl Elixir d'Anvers, 2 cl vinegar, and 1 tsp honey. Leave the cucumbers to caramelize until all the fluid has evaporated. Remove from the heat and sprinkle with salt.

Whisk the sauce and spoon on a plate. Arrange the sweetbreads and cucumber on top and finish with small nasturtium leaves.



## NECK OF LAMB, RAMSONS, ELIXIR DE SPA

### Ingredients serving 4:

**Brine:** 1 l water • 80 g coarse sea salt • 14 g sugar • **Stock:** 2 kg bones of lamb • 2 tbsp olive oil • sunflower oil • 2 carrots, coarsely chopped • 1 celery stalk, coarsely chopped • 6 cloves of garlic, peeled • 1 tbsp honey • 4 cl white wine vinegar • 1 tsp black peppercorns • 1 bay leaf • a few sprigs of thyme and flat parsley • **Neck of lamb:** ½ neck of lamb, deboned • 2 large onions, finely chopped • sunflower oil • 200 g ramsons • 250 g grapeseed oil • coarse salt • white balsamic vinegar • 1 tbsp honey • 3 cl Elixir de Spa • extra virgin olive oil • 12 small spring onions

### Preparation:

**Brine (3 days ahead):** Mix all ingredients for the brine and pickle the neck of lamb for 32 hours.

**Stock (3 days ahead):** Preheat the oven to 200°C. Put the bones of lamb in an oven tray, drizzle with olive oil and roast until brown in 45 to 60 minutes. Turn over halfway. Heat some olive oil in a large stockpot and fry the carrots, celery, and garlic until golden brown, stirring constantly. Add the honey and sauté for 3 minutes. Add vinegar and reduce the liquid by half. Add the roasted bones, cover with water, bring to a boil, and skim off the scum with a ladle. Add peppercorns, bay leaf, thyme, and flat parsley, and simmer for 4 to 6 hours. Remove the pot from the heat and leave to rest for a while. Pass the mixture through a sieve and leave to cool, then cover and refrigerate for 48 hours. Remove the fat from the surface with a spoon.

**Neck of lamb (1 day ahead):** Preheat the oven to 90°C. Put the pickled neck of lamb in an ovenproof pot, add stock until covered, and cover with aluminium foil. Cook for 5 hours in the oven, and leave the lamb to cool in the stock. Caramelize the onions in sunflower oil until golden brown. Add to the blender, together with the ramsons and grapeseed oil, and whizz into a smooth paste. Season with coarse salt and vinegar, and leave to cool. Mix the honey with Elixir de Spa and 1tbsp vinegar to a basting sauce. Light the barbecue, cut the neck of lamb into portions, and grill until crisp over a medium heat. Lightly chargrill the spring onions, remove from the grill and season with a pinch of salt, oil, and vinegar. Remove the neck of lamb from the heat, baste with the basting sauce and sprinkle with coarse salt. Spoon some ramson paste on a plate and arrange a piece of lamb next to it. Cover with chargrilled spring onions and drizzle with some spring onion vinaigrette.





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DINNER // POULTRY

## CHICKEN, AUBERGINE, TRUFFLE POTATO, ELIXIR D'ANVERS

### Ingredients serving 4:

***Cream of aubergine:*** 1 kg aubergine • 1 clove of garlic, finely chopped • olive oil • 60 g miso • 25 g soy sauce • 1 tbsp hoi sin sauce (optional) • lemon zest and juice of 2 untreated lemons • 4 cl Elixir d'Anvers • pepper and salt • ***Chicken and potatoes:*** 1 free range chicken • sunflower oil • fine salt • 4-8 medium truffle potatoes (or any other variety) • 50 g butter • 1 clove of garlic, finely chopped • 1 sprig of fresh rosemary • a couple of sprigs of lemon thyme

### Preparation:

***Cream of aubergine:*** Peel the aubergines and cut roughly into chunks. Fry together with the garlic in a generous splash of olive oil in several pans till caramelized and cooked. Pour off the excess juice and keep to one side. Mix together the miso, soy sauce, hoi sin sauce (optional), lemon zest, and juice, drizzle over the aubergines and cook on a high heat. Add the mixture to a blender, add Elixir d'Anvers and the excess juice you kept aside. Whizz until smooth. Season with pepper and salt and keep to one side.

***Chicken and potatoes:*** Preheat the oven to 180°C. Baste the chicken with sunflower oil and season inside and outside with salt and leave to rest. Roast the chicken and the potatoes in the oven for 35 minutes, and open the door each 7-8 minutes to allow the excess steam to escape. Remove the chicken and the potatoes from the oven and increase the oven temperature to 215°C. Melt the butter with the garlic, rosemary, and thyme in a saucepan. Baste the inside and the outside of the chicken with this herbal butter. Leave to rest for 15 minutes and baste again. Oven roast the chicken for another 18 to 20 minutes until golden brown. Light the barbecue. Remove the chicken from the oven and leave to rest for 6 minutes. In the meantime, cut the potatoes lengthwise and carefully toss in the roasting juice. Grill the potatoes and the chicken for a short time and turn over once. To add a smoky flavour, add some pre-soaked smoke chips to the hot coals, close the barbecue lid and smoke for 5 minutes. Reheat the cream of aubergine, and serve everything hot.



*Real craftsmanship is hard to find in our hasty and commercialized world. For over 150 years, Elixir dAnvers has successfully survived each new trend, which proves its high quality and huge consumer appreciation. This is why I consider it an honour and a great pleasure to create new and challenging combinations with an artisan product of such record. The classic, slightly sweeter Elixir dAnvers, and her spicier sibling, Elixir de Spa, are the perfect basis for creative cocktails rooted in the past, but with a modern twist.*

**- Sander De Saegher - Graanmarkt 13**

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In February 2014, Vilhjalmur Sigurdarson and Joke Michiel opened their restaurant Souvenir in the centre of Ieper, near the unspoiled natural landscape of the Heuvelland. Loyal to his Icelandic roots, and his many years of work in fine dining restaurants in Belgium and abroad, Vilhjalmur is a true believer in high quality product cuisine. As a result, he collaborates on a daily basis with local growers, fishermen, and farmers who are passionate about their job and promote sustainability.

Souvenir offers a changing menu full of authentic dishes that depend on the season and the availability of the produce, and always surprise with their well-balanced flavours. Authentic approaches on the field, on the boat, in the shed, and in the kitchen result in pure flavours on the plate. Top Belgian cuisine with an Icelandic twist.



### **Souvenir Restaurant**

Surmont de Volsbergstraat 12 - 8900 Ypres - T 00 32 57 36 06 06  
[www.souvenir-restaurant.be](http://www.souvenir-restaurant.be)

*"The deep flavours of Elixir d'Anvers  
and the elegant spiciness of Elixir de Spa  
add a new dimension to each dish."*

**- Vilhjalmur Sigurdarson**

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"Taste our know-how wisely."

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