

SPIRIT OF HVEN ORGANIC AQUAVIT

CLEAR NOTE OF CARAWAY AND BERRY
FROM ST.JOHN'S WORT

SCENT OF COFFEE WITH A FOREFRONT OF HERBS

FRESH CITRUS FROM ORGANICALLY GROWN
LEMON AND ORANGES

SOFT FUDGE,VANILLA CHARACTER

HERBAL,PEPPERY TONE



Serve as a schnaps; on ice with an orange slice

FLIP UP FOR COCKTAIL RECIPE!

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BREAKFAST NEGRONI

INGREDIENTS

- 1 ¼ oz Spirit of Hven Aquavit
- ¾ oz Coffee liqueur
- ¼ oz Fernet
- ¾ oz Dry vermouth
- 2 dashes Orange bitters
- Orange peel

DIRECTIONS

*Stir all ingredients together
Strain into double old fashion
Garnish with orange peel*



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