

Hellish Mixtures

Dark Heaven*

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55

2 cl Pernod

2 d Angostura

GLASS: Martini glass

PREPARATION: Stir all ingredients on ice and strain.

Dash with lime peel.

DECORATION: A slice of lemon or lemon zest

Bitter Cool

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55

1 cl Rose's Lime Juice

1 cl Triple Sec

2 d Orangebitters

GLASS: Martini glass

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Physalis or cherry

Blood Bound

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55

4 cl Bourbon Whiskey

2 cl Vermouth red

GLASS: Tumbler

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

DECORATION: Eighth of cherry, lemon or orange

Golden Burner

created by Bernd Schäfer, Nuremberg

3 cl VEGEFUEER.55

3 cl Advocaat (egg liqueur)

3 cl (single) Cream

GLASS: Cocktail coupe

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Sprinkle with cinnamon

Devils Fruit

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55

6 cl Pineapple juice

2 cl Grapefruit juice

1 cl Rose's Lime Juice

GLASS: Longdrink glass

PREPARATION: Stir all ingredients on ice and strain.

Fill up with crushed ice.

DECORATION: Pineapple and cherry

VEGEFUEER

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Burning Beach

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55
8 cl Pineapple juice
3 cl Coco sirup
2 cl Banana juice
1 cl Lemon juice
2 cl (single) Cream

GLASS: Longdrink glass

PREPARATION: Stir all ingredients on ice and strain on crushed ice.

DECORATION: Pineapple, coco granules with red fruit, flowers, blooms, [multicolored!]

Dark Light

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55
4 cl (single) Cream
2 cl Blackberry Liqueur (oder Chambord)

GLASS: Cocktail coupe

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: None

Fogosa

created by Oliver Kirschner, Gelbes Haus Nuremberg

3 cl VEGEFUEER.55
3 cl Brandy
3 cl Triple Sec
3 cl (single) Cream

GLASS: Cocktail coupe

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Cinnamon or cocoa, light coloured flower

White Heaven

created by Bernd Schäfer, Nuremberg

3 cl VEGEFUEER.55
3 cl Kahlúa
3 cl (single) Cream

GLASS: Cocktail coupe or tumbler

PREPARATION: Stir all ingredients on ice and strain into cocktail coupe or serve with ice in tumbler.

DECORATION: Sprinkle with cocoa powder or dark chocolate

Full Of Spirits

created by Bernd Schäfer, Nuremberg

3 cl VEGEFUEER.55
3 cl Gin
2 cl DOM Benedictine
1 d Angostura

GLASS: Martini

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: None

VEGEFUEER

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Summer Feeling*

created by Bernd Schäfer, Nuremberg

3 cl VEGEFUEER.55
1 cl Blue Curacao
1 cl Creme de Menthe
1 cl Gailliano
1 cl Pernod
2 d Angostura

GLASS: Martini glass

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Orange zest

Mercy*

created by Bernd Schäfer, Nuremberg

3 cl VEGEFUEER.55
2 cl Vodka
1 cl Laphroaig / or Ardbeg

GLASS: Nosing glass

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: None

Summer Long

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55
3 cl Tequila
2 cl Kahlúa
6 cl Pineapple
1 cl Lemon juice

GLASS: Longdrink glass

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Carambola or Physalis

Red Hot (HotOne)

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55
4 cl Bourbon Whiskey
2 cl Vermouth red

GLASS: Tumbler or tea glass

PREPARATION: Heat all ingredients and fill up with tea.

DECORATION: None

Hot Trip (HotOne)

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55
4 cl Dark Rum
6 cl Orange juice
1 cl Triple Sec

GLASS: Tumbler or tea glass

PREPARATION: Heat all ingredients and fill up with tea.

DECORATION: Orange pieces

VEGEFUEER

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Heart Warmer (HotOne)

created by Bernd Schäfer, Nuremberg

4 cl VEGEFUEER.55

2 cl Bourbon

6 cl Orange juice

1 cl Honey

3 to 4 Cloves

GLASS: Tumbler or tea glass

PREPARATION: Heat all ingredients and fill up with tea.

DECORATION: Orange slice, lemon slice, cinnamonstick

Sour On Fire

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

2 cl VEGEFUEER.55

2 cl Vodka

1 cl De Kuyper Sour Rhubarb

2 cl Orange juice

2 cl Lemon juice

1 cl Sugar sirup

GLASS: Tumbler

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Lemon slice

Flyer

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

2 cl VEGEFUEER.55

4 cl Bacardi Razz

2 cl Lemon juice

1 cl Grenadine

GLASS: Cocktail coupe

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Physalis

Cow Fire

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

3 cl VEGEFUEER.55

2 cl Grenadine

6 cl Buttermilk

6 cl Passion fruit nectar

GLASS: Longdrink glass

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

DECORATION: Pineapple slice with cocktail cherry

Strawberry Fire

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

2 cl VEGEFUEER.55

2 cl Toschi Fragoli

2 cl Lemon juice

Sparkling wine

GLASS: Champagne glass

PREPARATION: Stir the first 3 ingredients on ice and strain.

Fill up with sparkling wine.

DECORATION: None

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VEGEFUEER

Blue Hell

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

3 cl VEGEFUEER.55

6 cl Pineapple juice

3 cl Orange juice

2 cl Cocosirup

1 cl Lemon juice

2 cl Blue Curacao

GLASS: Hurricane glass

PREPARATION: Stir the first 5 ingredients on ice and strain on ice cubes.
Floate with Blue Curacao.

DECORATION: Pineapple slice, cocktail cherry or physalis

Hell's Coffee

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

2 cl VEGEFUEER.55

3 cl Brandy

1 cl Cherry Brandy

2 cl Rose's Lime Juice

1 Espresso

GLASS: Tumbler

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

DECORATION: Cocktail cherry with stem

Chinin Shock

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

2 cl VEGEFUEER.55

2 cl Vodka Absolut Citron

6 cl Orange juice

Tonic Water

GLASS: Longdrink glass

PREPARATION: Stir the first 3 ingredients on ice and strain.
Fill up with tonic water.

DECORATION: Orange slice and cherry

Devilish Mixture

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

3 cl VEGEFUEER.55

2 cl Vodka

1 cl Mandarin Napoléon

6 cl Grapefruit juice

6 cl Passion fruit juice

GLASS: Longdrink glass

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

DECORATION: Dragonfruit

VEGEFUEER

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Burning Bitters

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

2 cl VEGEFUEER.55

3 cl Aperol

2 cl Campari

1 cl Almondsirup

2 cl Lemon juice

GLASS: Cocktail coupe

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: Carambola

Diabolic Combination

created by Ferdinand Schäfer, Gelbes Haus Nuremberg

3 cl VEGEFUEER.55

2 cl Strawberrysirup

1 cl Bananasirup

2 cl Lemon juice

6 cl Cranberrysaft

GLASS: Longdrink glass

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

DECORATION: Red whortleberry or cranberry

BonBon (Sparkling Wine Cocktail)

BonBon C (Champagne Cocktail)

created by Bernd Schäfer, Nuremberg

1 cl VEGEFUEER.55

1 cl Amarena cerry juice (Rauch)

1 d Bitter (Angostura Bitter)

1 Amarena cherry (Toschi)

Sparkling Wine, dry (Schlumberger brut) / Champagne

GLASS: Flute Glass or Champagneglass

PREPARATION: Stir the first 2 ingredients on ice and strain. Fill up with Champagne, add Amarena. Optional Angostura Bitter.

DECORATION: none

DHB (Devil's HighBall)

created by Kevin Moore, London

4 cl VEGEFUEER.55

1 cl Lime juice, fresh

Ginger Beer (Fentiman's)

GLASS: Longdrinkglass or Tumbler

PREPARATION: Add the first 2 ingredients. Fill up with Ginger Beer.

DECORATION: A slice of lemon and lemon zest

VEGEFUEER

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Brasil In Flames

created by Thomas Goldbach, Rote Bar Nuremberg

3cl VEGEFUEER.55

2cl Cachaça

2bs Sugar, brown

1 Lime

GLASS: Tumbler

PREPARATION: Stir all ingredients on ice and strain on crushed ice.

DECORATION:

Cloud 7

created by Christian Wagner, Rote Bar Nuremberg

3cl VEGEFUEER.55

3cl Kahlúa

3cl (single) Cream

1cl Laphroaig

GLASS: Margarita

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: sprinkle with fresh grated nutmeg

Mint Fire

created by Roman Horka, Rote Bar Nuremberg

2cl VEGEFUEER.55

2cl Vodka

2 cl Lime juice, fresh

1cl Läuterzucker

(Sugar 1kg, Water 1L, boil)

Mint fresh

GLASS: Martini

PREPARATION: Muddel all ingredients, stir hard on ice and doublestrain.

DECORATION: Fresh mint twig

Red Light

created by Thomas Goldbach, Rote Bar Nuremberg

4cl VEGEFUEER.55

1cl Rum

1cl Amarena Sirup

4cl Lemon juice

2cl Orange juice

GLASS: Tumbler

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

DECORATION: None

Sweet Burning

created by Thomas Goldbach, Rote Bar Nuremberg

2cl VEGEFUEER.55

3cl Lillet Blanc

1,5cl Raspberrysirup

3cl Pineapple juice

1cl Lemon juice

GLASS: Margarita

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: None

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VEGEFUEER

Strong Lime

created by Thomas Goldbach, Rote Bar Nuremberg

3cl VEGEFUEER.55

1cl Cointreau

1,5 cl Lime Juice Cordial

3cl Lime juice

GLASS: Margarita

PREPARATION: Stir all ingredients on ice and strain.

DECORATION: None

Vegeberry

created by Roman Horka, Rote Bar Nuremberg

2cl VEGEFUEER.55

3cl Bacardi Razz

0,5cl Creme de Framboise

2cl Lime juice

1bs Cane sugar, white

2-3cl Tonic

GLASS: Tumbler

PREPARATION: Stir all ingredients on ice and strain on ice cubes.

GARNITUR: None

*eccentric Creation

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VEGEFUEER