

Dear guest

Allow the Regent Berlin and Arnstadt Kristall to acquaint you with the delights of the king of cocktails – the Martini.

Our Martini trolley stocks a selection of six types of gin, used to prepare six different types of Martini Cocktail. We are here to find the perfect Martini for you!

The choice is yours: whether bitter or sweet, modern or classic, with gin or vodka, familiar or unfamiliar – our skilled staff are on hand to prepare your preferred variation of the martini cocktail with precision and dedication at your very table.

History of the Martini Cocktail

The Martini's origins are unknown and form the basis of numerous legends. Vermouth deliveries to America date back to 1851, yet it wasn't until 1880 when the country's barkeepers started adding vermouth to the established "gin cocktail". Forerunners and close relatives of the martini cocktail include the *Turf Club*, the *Marguerite*, the *Manhattan* and finally the *Martinez*, the latter of which was first documented in 1884. New York barkeeper "Professor" Jerry Thomas is often hailed concoctor of the "Martinez"; the drink was, however, first listed posthumously in the "Bartender's Guide and Bon Vivant's Companion" which appeared and was edited in 1887 (besides sweet Old Tom gin and vermouth, his Martinez also contained maraschino and Boker's Bitters). There is no mention of a "Martini" until 1888.

Regent

BERLIN

The **Fischers Fritz Martini** is a signature cocktail which compliments the restaurant's first-class fish dishes. Vodka with a touch of dill, fresh cucumber and slight hints of vermouth prime taste buds for the exquisite creations of chef de cuisine Christian Lohse.

Fischers Fritz Martini (stirred)

3cl Hendricks Gin

6cl vodka flavoured with dill

Noilly Prat perfumed ice

Cucumber

Our cocktails are served in exclusive, handcrafted glasses from the Mario Hofferer Platinum Selection, manufactured by the company Arnstadt Kristall.

THE GINS

Bombay Sapphire White Label England 43%

Bombay Sapphire Gin is based on one of the oldest and most secret London Dry Gin recipes of 1761. Ten so-called botanicals are used in Bombay Sapphire Gin's unique manufacturing process.

Tanqueray Gin England 47.3%

Tanqueray London Dry Gin can be described as a true cult gin which satisfies the senses with its pure gin aroma - a pleasant scent gained from the gin's natural ingredients. While other manufacturers prefer to use additives, this gin is completely made from natural ingredients.

The Botanist Islay Dry Gin Scotland 46%

The bottle talks of "22 native botanicals". In actual fact, this should be 9+22, so 31 botanicals, as nine classic gin ingredients are processed alongside the 22 Islay-specific plants.

THE GINS

Hendrick's Scotland 44%

Besides the essential ingredients such as juniper, coriander, nutmeg, angelica root, iris root, orange peel and lemon peel, two very special ingredients are also used: rose petals and cucumber.

CapRock Organic Gin USA 41%

CapRock Organic Gin is a unique blend of fruits, buds, seeds and spices which are macerated in a base spirit made from the finest organic Jonathan and Braeburn apples.

The Secret Treasures Old Tom Gin Deutschland 40%

A particular characteristic of this gin is its sweetness, which appears to be neither too intrusive nor too mild, and which strikes the perfect balance from the first to the final sip. The aroma reveals a flowery, sweet side to this gin.

THE COCKTAILS

Martinez Martini (stirred)

4cl gin

2cl sweet vermouth

1cl maraschino liqueur

3 dashes sugar syrup

1-3 dashes Angostura bitters

Secret Martini (stirred)

6cl gin

2cl Lillet Blanc

2 dashes Angostura bitters

Perfect Martini (stirred)

6cl gin

1cl dry vermouth

1cl sweet vermouth

cocktail olive

THE COCKTAILS

Imperial Martini (stirred)

6cl gin

2cl dry vermouth

½ bar spoon maraschino liqueur

3 dashes Angostura bitters

London Martini (stirred)

6cl gin

½ bar spoon maraschino liqueur

3 dashes orange bitters

2dashes sugar syrup

twist of lemon peel

The Corpse Reviver #2 (stirred)

2cl gin

2cl Cointreau

2cl Lillet Blanc

2cl fresh lemon juice

cocktail cherries

Origins

Johnson's recipe uses (slightly sweetened) Old Tom Gin; in addition to this, Hollands Gin was also often used which is similar to genever and nothing like the London Dry Gin popular today. Towards the end of the 19th century, cocktails became less sweet: thanks to improved distillation techniques it was no longer necessary to mask pungent spirits with sweet vermouth or liqueurs such as curaçao. One martini recipe which omits liqueur dates back as early as 1895; this martini cocktail was prepared using Old Tom Gin and Italian vermouth in a ratio of 2:1. To this came just three dashes of orange bitters and a decoration of lemon zest and cocktail cherries. The slightly syrupy Old Tom Gin was later increasingly replaced by modern (London) dry gin; red Italian vermouth was then replaced by French dry vermouth.

3 cl vermouth

6 cl Old Tom Gin

2-3 dashes sugar syrup

2-3 dashes Angostura bitters

1 dash curaçao or absinthe on request

Modern

The Martini experienced another transformation when vodka became popular in America in the 1950s and 1960s thanks to an advertising campaign by the company Smirnoff. Ever since then, gin has often been completely or partly replaced by vodka (to avoid confusion, this is also referred to as a Vodkatini).

Our staff will also be happy to prepare martini cocktails with vodka. We ask for your understanding, however, that – in keeping with tradition – our vodka selection is not kept on the trolley: Belvedere vodka, GREY GOOSE vodka, Stolichnaya and Russian Standard.

All Martini cocktails € 21.00

Price includes statutory VAT.