SPIRITS MOST WANTED

FOR THE BEST DRINKS IN THE BEST BARS

CHEERS
TO
GERMAN
BARKULTUR

NOTHING IS TOO GOOD TO BE TRUE

Berlin's Refreshment Pioneers

The young German business Thomas Henry has produced its selection of soft drinks since 2010. Based in Berlin, the bitter lemonade experts have enriched the gastronomic landscape with their high-quality, discerning products. The range is made up of classic bar sodas: Tonic Water, Bitter Lemon, Ginger Ale, and Soda Water, as well as the tonic variations "Elderflower Tonic" and " Cherry Blossom Tonic", and its contemporary ginger beer, aptly called "Spicy Ginger" in Germany. In 2014, Thomas Henry introduced its "all-day range", the first two products of which are "Mystic Mango" and "Ultimate Grapefruit". Thomas Henry's portfolio is a response to the demand for more variety and offers an alternative in taste, price, and look to both consumer and bartender.

Pharmacist and Bartender

In 1773 Thomas Henry, at the time based in Manchester, made history by successfully enriching water with carbonic dioxide for the first time ever. And so, soda water was born! Thomas Henry? A pharmacist, a visionary, and a gentleman through and through. And, as the world's foremost soda proprietor, he's the perfect namesake for our fantastic range of soft drinks.

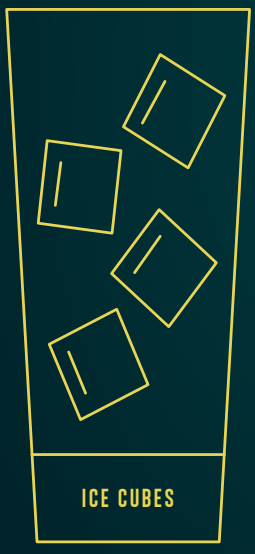
Thomas Henry

Thomas Henry's name is synonymous with the best ingredients and unique concoctions. Grown up and rich in taste, it is the icing on the cake of pleasure. Neat or classically mixed in a long drink. Our natural mineral water is sourced from the Bad Meinberg springs in North Rhine-Westphalia. Because it is demineralised, we're able to guarantee that our high-end products have consistent, well balanced flavour with a light, fine-sparkling carbonisation.

How to mix →

DRINK GUIDE

1/4 SPIRIT 3



ICE CUBES

GIN

VERMOUTH

CHE

VODKA

WHISK(E)Y

RUM

TEQUILA

UL

/4 THOMAS HENRY	GARNISH	PERFECT SERVE
TONIC WATER	LEMON	GIN & TONIC
ELDERFLOWER	MINT	THE HENRY
SLIM TONIC	ORANGE	BIANCO SLIM
RRY BLOSSOM TONIC	ORANGE	BLOOMY CUP
GINGER BEER	CUCUMBER	MOSCOW MULE
SODA WATER	LIME	SKINNY BITCH
BITTER LEMON	LIME	VODKA LEMON
GINGER ALE	LEMON	HORSE'S NECK
MYSTIC MANGO	LIME	MYSTIC & SPICE
TIMATE GRAPEFRUIT	LIME	HENRY´S PALOMA

BETTER DRINKS BETTER DRINKING

5 STEPS TO THE BEST DRINK

1. Good Drinks Require a Good glass.
Every drink requires its own glass and the highball is Thomas Henry's favourite. Its slim, tall form looks nice and also ensures that the bubbles stay lovely and prickly until the very last drop. A quick polish ensures the perfect finish and, if the glass is kept in the freezer, the drink will keep cool for longer.

2. Ice, Ice, Baby!
Ice is worth its weight in gold at the bar. If you can't get your hands on ice from Greenland, don't give up and still try to get the best possible product. Either way, don't be stingy with the ice! The more ice cubes you use, the colder your drink will be, and the less it will water down. The more you can enjoy it!

3. Quality, please.
Thomas Henry's premium fillers have proven themselves reliable in the world's best bars. They are always mixed with spirits of equally high quality. You'd be smart to do the same at home. Remember: a drink is only as good as its weakest link, in this case its worst ingredient. Please use fresh citrus fruits, fresh herbs, and, as mentioned above, good ice.

4. Garnish: Less is More.
No long drink really needs a tiny umbrella or pineapple chunk. We do however, like to add a wooden stirrer and, depending on the drink, a fresh piece of citrus zest. These are the aromas that lend the drink its finesse. For all you straw fans: the bigger the straw's circumference, the better your drink will taste.

5. Balance is an Art Form.
Adhere to the recipe while first mixing your drinks and don't shy away from using a jigger. Work cleanly. Nobody likes an unbalanced drink! Once you have mastered the basics, feel free to adapt the recipes. Remember, nothing is more individual than our taste. Not everyone will enjoy what you like. To serve the perfect drink you need certain empathy for other people and their desires.

BUSHMILLS
LILLET
Asbach
8
Havana Club
Maker's Mark
BOURBON WHISKY
CENTENARIO
12
AÑEJO TEQUILA

FINLANDIA
MOSKOVSKAYA
BOBBY'S
HENDRICK'S
GIN
Tanqueray
LONDON DRY GIN
Don Julio
MADAME
GENEVA
GIN ROUGE
BULLDOG
LONDON DRY GIN
VODKA

TH
THOMAS HENRY
TONIC WATER

BITTER BY NATURE

THOMAS HENRY

TONIC WATER

BITTER BY NATURE
TONIC WATER

Thomas Henry owes its refreshingly elegant flavour explosion to the particularly high amount of quinine and its light floral citrus aromas. No matter what your favourite gin is: mixed with Thomas Henry, it will always taste fantastic.

FROM THE MEDICINAL TO THE CLASSIC LONGDRINK

Malaria is a constant in the tropical colonies thanks to heat, humidity, and mosquitoes. Turns out, water that's been enriched with the bark of the cinchona tree is an effective safeguard against the fever. A bitter drink. Certain gentlemen had a flash of genius and thought to themselves "Let's add some gin". And thus, the Gin & Tonic was born.

Perfect for the classic long drink

GIN & TONIC

4 cl Gin

Thomas Henry Tonic Water

★

GLASS: copa glass / GARNISH: lemon zest

Pour a shot of gin onto four large ice cubes, add lemon zest, and top up with as much Thomas Henry Tonic Water as you'd like. Close your eyes and enjoy!

No matter what your favourite gin is, as long as you mix it with Thomas Henry Tonic Water, you'll definitely be able to enjoy a fantastic Gin & Tonic every time. The secret lies in Thomas Henry Tonic Water's extra dash of bitterness.

VERMOUTH TONIC

50 ml white vermouth
Thomas Henry Tonic Water

★

GLASS: wine glass / GARNISH: orange zest
Pour the vermouth into the glass over ice cubes and stir well.
Top up with Thomas Henry Tonic Water, stir again,
and garnish with orange zest.

PARMA NEGRONI

20 ml gin
20 ml Campari
20 ml pink grapefruit juice
1 bar spoon simple syrup
2 dashes Angostura Bitters
Thomas Henry Tonic Waterr

★

GLASS: long drink / GARNISH: orange slice
Add all ingredients, besides the tonic water, into the glass over ice cubes and stir well. Top up with Thomas Henry Tonic Water and garnish with orange slice.

GIN ATOMIC

3 basil leaves
30 ml London Dry Gin
20 ml St. Germain Elderflower Liqueur
10 ml fresh lemon juice
2 dashes The Bitter Truth Lemon Bitters
Thomas Henry Tonic Water

★

GLASS: long drink / GARNISH: lemon zest
Add all ingredients, except for the tonic water, into a shaker.
Fill with ice cubes and shake vigorously. Double strain into glass over fresh ice cubes and top up with Thomas Henry Tonic Water.

SMOG FIZZ

DANIEL AN, TASTE BUDS COCKTAIL PALACE, SHANGHAI, CHINA

45 ml Botucal Reserva Exclusiva
20 ml Crème de Pêche
5 ml Lagavulin Whisky
30 ml fresh lime juice
Thomas Henry Tonic Water

★

GLASS: long drink / GARNISH: lemon zest

Add all ingredients, except for the tonic water, into the glass over ice cubes and stir well. Top up with Thomas Henry Tonic Water and garnish with lemon zest.

TH
THOMAS HENRY
SLIM TONIC

AROMATISCH. TROCKEN.

THOMAS HENRY

SLIM TONIC

AROMATISCH. TROCKEN.
SLIM TONIC

Thomas Henry Slim Tonic offers everything a gin connoisseur expects of a slim and dry tonic. Yet, it is surprisingly aromatic. Joining our range of classic, fruity and oral tonics, it adds a full-flavoured yet low-calorie variety to the family.
Mix it with a great gin to create a modern long drink.

PURE MIXOLOGY

We love Tonic Water. Arnd Henning Heißen and Phum Sila-Trakoon do, too, so we have teamed up with these two in uential mixologists to create this fresh new tonic. Its genuine taste almost makes it a cocktail on its own. Thomas Henry Slim Tonic: full enjoyment, incredibly light.

Perfect for the new long drink

BIANCO SLIM

by Phum Sila-Trakoon, Panama Restaurant & Bar
and Arnd Henning Heißen, The Curtain Club

40 ml white vermouth
dash Angostura Bitters
Thomas Henry Slim Tonic

GLASS: long drink / GARNISH: orange zest

Fill the glass with ice cubes and add vermouth. Top up with Thomas Henry Slim Tonic and garnish with orange zest. Refine it with a dash of a great gin for even more indulgence.

PHUMODORO

PHUM SILA-TRAKOON, PANAMA RESTAURANT & BAR, BERLIN, GERMANY

30 ml gin
25 ml Lillet Blanc
1 sac sous vide conserved tomato fond
2 bar spoons Lime Cordial
Thomas Henry Slim Tonic
5-6 cherry tomato halves

★

GLASS: long drink / GARNISH: 1/2 fresh vanilla, mint

Pour the gin and lime juice into a glass. Open tomato fond pouch, add to the glass and stir briefly. Add ice cubes, ½ vanilla pod and cherry tomatoes. Top up with Thomas Henry Slim Tonic, garnish with mint leaves and enjoy!

Tomato fond

Cut 25 kg tomatoes in large chunks and let them drip through a cloth strainer or microfibre bag for 24 hours. There should be as little strain on the tomatoes as possible. Season drained brew with vanilla, salt, a bit sugar and heat up briefly.

Sous vide tomato fond

Add 50 – 55 ml tomato fond, 25 ml Lillet Blanc and one cherry tomato to the sous vide pouch. Heat up at 65° - 70°C for 2,5 hours. Refrigerate or freeze until use.

DOWN TOWN CEREMONY

PHUM SILA-TRAKOON, PANAMA RESTAURANT & BAR, BERLIN, GERMANY

40 ml gin
2 bar spoons green wulong tea
10 ml matcha syrup
Thomas Henry Slim Tonic

★

GLASS: Tumbler / GARNISH: orange zest, dried banana chips

Fill glass with gin and green wulong tea and allow to infuse for 1-2 minutes. Add matcha syrup as well as orange zest while stirring. Strain into glass over fresh ice, top up with Thomas Henry Slim Tonic and garnish with dried banana chips. Cheers!

Matcha Syrup

1000 ml water, 25 g green wulong tea, 125 g matcha, 350 g guarani cane sugar. Boil water and leave green tea to draw for about 5 – 8 minutes at 75°C – 80°C. Add matcha to lukewarm water and slowly boil up. Gradually add cane sugar whilst stirring constantly. Leave to cool – mix drinks!

VIRGIN ISLAND WATER

ARND HENNING HEISSEN, THE CURTAIN CLUB, BERLIN, GERMANY

40 ml white rum
10 ml ginger liqueur
5 ml mandarin eau-de-vie
40 ml hibiscus water
30 ml lime
20 ml virgin island syrup
Thomas Henry Slim Tonic

★

GLASS: cognac swivel / Garnish: edible flowers

Shake all ingredients except for Thomas Henry Slim Tonic Water over ice cubes and strain into glass over fresh ice. Top up with Thomas Henry Slim Tonic Water and garnish with edible flowers.

Hibiscus Water

10 hibiscus flowers, 1 l water. Preserve flowers in the water for 12 hours, strain and fill into neutral bottle.

Virgin Island Syrup

1 l coconut syrup, 2 drops musk seeds, 2 drops ylang ylang, 2 drops jasmin (all botanical fusion extracts). Add two drops of each botanical fusion extract to the coconut syrup. Shake vigorously – done!

YUCATAN MEETS KAGOSHIMA

ARND HENNING HEISSEN, THE CURTAIN CLUB, BERLIN, GERMANY

30 ml Junmai Sake
10 ml Espadin Mezcal
20 ml lime
3 dashes lavender bitter
20 ml vetiver syrup
fresh egg white
Thomas Henry Slim Tonic

★

GLASS: champagne bowl / GARNISH: lavender twig

Shake all ingredients over ice and strain into champagne bowl containing no ice. Top up with Thomas Henry Slim Tonic and garnish with lavender twig. For the perfect finish sprinkle drink with the ethereal oil of an orange twist.

IH
THOMAS HENRY
ELDERFLOWER TONIC

WITH FLOWERY TWIST

THOMAS HENRY

ELDERFLOWER TONIC

WITH FLOWERY TWIST
ELDERFLOWER TONIC

Thomas Henry Elderflower Tonic is a beautiful symbiosis between floral elderflower notes and a soft bitterness. Without detracting from tonic water's soft, herbal notes it lends a new sweetness to classic gin and vodka drinks. A whole new world of flavour.

THE WONDERFUL ELDERFLOWER

In the grand old tradition of mixologist who like to give a "modern twist" to classic drinks, we've interpreted the tonic water anew. For hundreds of years the elderflower has been known for its healing properties and floral taste. The result is called Thomas Henry Elderflower Tonic and we are damn proud of it.

Perfect for the classic long drink

THE HENRY

by Jochen Hirschfeld

winner of the 2012 Elderflower Tonic Competition

50 ml Lillet Blanc

10 ml fresh lime juice

Thomas Henry Elderflower Tonic

★

GLASS: wine glass / GARNISH: mint twig

Pour all the ingredients, except for the elderflower tonic, into the glass over ice cubes. Top up with Thomas Henry Elderflower Tonic. Garnish with mint twig.

Mixed together, the aromatic wine aperitif and Thomas Henry Elderflower Tonic's floral notes create a summery, flavour explosion. Like liquid sunshine in a glass, even when it's raining!

SUMMER SIN

50 ml vodka
12 mint sprigs
10 ml simple syrup
20 ml fresh lemon juice
Thomas Henry Elderflower Tonic

★

GLASS: long drink / GARNISH: mint twig

Add mint into the glass with simple syrup, lemon juice, and vodka. Add ice cubes and stir well. Top up with Thomas Henry Elderflower Tonic.

GOLDRUSH FIZZER

TORSTEN SPUHN, MODERN MASTERS BAR & LOUNGE, ERFURT, GERMANY

40 ml Monkey 47 Schwarzwald Dry Gin
8 ml Danziger Goldwasser
4 ml Valdivia Amontillado Prune Medium Sherry
6 drops Thomas Henry Tonic Bitters
110 ml Thomas Henry Elderflower Tonic

★

GLASS: long drink / GARNISH: long orange zest, drink with cheese crackers
Carefully stir all ingredients in a mixing glass as to not disturb the carbonation. Double strain into glass over ice cubes. Lightly spray with the orange zest's oil, discard zest after. Garnish with long orange zest. Serve drink with cheese crackers.

Thorsten Spuhn first presented this drink at 2013's Made in GSA competition. He not only won first prize with it, but stirred his way into our hearts.

BIG APPLE

KARIM FADL, BAR TAUSEND, BERLIN, GERMANY

50 ml Bacardi Carta Oro
15 ml Boudier Liqueur de Pommes
3 dashes Peychaud's Bitters
10 ml fresh lime juice
Thomas Henry Elderflower Tonic

★

GLASSS: double old fashioned / GARNISH: apple slice, cinnamon stick

Fill glass with ice cubes. Add rum, apple liqueur, and lime juice. Give it a short stir and top up with Thomas Henry Elderflower Tonic. Position and garnish fan-shaped apple slices and the cinnamon stick in the glass.

EL PICADOR

SVEN BREITENBACH, KAUZ & KIEBITZ, BERLIN, GERMANY

50 ml Calle 23 Blanco Tequila
15 ml Cointreau
15 ml fresh lime juice
150 ml Thomas Henry Elderflower Tonic

★

GLASSS: long drink / GARNISH: 2 slices of red pepper
Pour all ingredients into the glass over ice cubes. Carefully give it a short stir and garnish with pepper slices.

FRENCH TOUCH HIGHBALL

JONAS GROSEKER, BLAUER FASAN, BREMEN, GERMANY

40 ml gin
20 ml vermouth sage reduction
10 ml fresh lime juice
2 dashes grapefruit bitters
Thomas Henry Elderflower Tonic

★

GLASS: long drink / GARNISH: sage leaves, orange slices
Fill glass with ice cubes and add all ingredients.
Stir softly and garnish with sage leaves and orange slices.

RAZZLE MY BERRY

PAUL THOMPSON, ONA MOR, COLOGNE, GERMANY

20 ml 100% agave tequila blanco or mezcal
20 ml raspberry brandy
10 ml fresh lemon juice
10 ml agave syrup
5 sage leaves
Thomas Henry Elderflower Tonic

★

GLASS: long drink / GARNISH: sage leaves

This drink is created like a mojito. Lightly crush the sage, add all ingredients, except for the elderflower tonic, and stir well. Top up with Thomas Henry Elderflower Tonic and garnish with two sage leaves.

TH
THOMAS HENRY
CHERRY BLOSSOM TONIC

SPRINGTIME FOREVER

THOMAS HENRY CHERRY BLOSSOM TONIC

SPRINGTIME FOREVER
CHERRY BLOSSOM TONIC

The cherry blossom festival captured in a glass: our Cherry Blossom Tonic is a unique, global product that combines soft tonic bitterness with the cherry's floral notes. In Japan the cherry blossom represents spring's newly awakened nature, as well as transience and simple beauty.

OUR CHERRY BLOSSOMS THROUGHOUT THE WHOLE YEAR

The Cherry Blossom Tonic combines century old customs from the Far East with the versatility of a barkeeper and his or her willingness to experiment. It fulfils the guest's wish for a variety in taste and looks exactly as beautiful as Japan's yearly colour rapture that turns the country into a sea of flowers.

Perfect for the new long drink

BLOOMY CUP

4 cl Vermouth

Thomas Henry Cherry Blossom Tonic

★

GLASS: wine glass / GARNISH: orange

Pour ice cubes into glass, add gin, and gently stir with a bar spoon. Top up with Thomas Henry Cherry Blossom Tonic by pouring it over the bar spoon.

When gin and our fruity Thomas Henry Cherry Blossom Tonic are combined in a glass, you are sure to have a great celebration. A cherry blossom celebration!

LILLET CHÉRIE

50 ml Lillet Blanc or Rosé
100 ml Thomas Henry Cherry Blossom Tonic

★

GLASS: wine glass / GARNISH: sweet violet (Viola Odorata)
Pour ice cubes into glass, add Lillet Blanc or Rosé, top up with Thomas Henry Cherry Blossom Tonic, and garnish with the sweet violet sprigs. Oishii!

GLOBETROTTER

KONSTANTIN HENNRICH, STAIRS, BERLIN, GERMANY

30 ml San Cosme Mezcal
10 ml Argalà Pastis
20 ml fresh lemon juice
10 ml simple syrup
Thomas Henry Cherry Blossom Tonic

★

GLASS: tumbler / GARNISH: orange zest, Peychaud's Bitters

Shake all ingredients, except for the cherry blossom tonic, over ice cubes and strain into glass over fresh ice. Top up with Thomas Henry Cherry Blossom Tonic. Drip five dashes Peychaud's Bitters over drink and garnish with orange zest.

SAKURA HIGHBALL

ILYA BERKOVICH, TRESOR, HANNOVER, GERMANY

30 ml Bombay Sapphire East Gin
20 ml maraschino
15 ml Île Four Yuzu Sake
1 knife tip freshly ground black pepper
Thomas Henry Cherry Blossom Tonic

★

GLASS: long drink / GARNISH: lemongrass

This drink is built in the glass. Pour all ingredients into the glass over ice cubes and gently stir. Garnish with lemongrass stalk.

CHERRY CHERRY LADY

SIMON BRANDMAYER, BAUR AU LAC, ZURICH, SWITZERLAND

40 ml gin
7 ml maraschino
3 dashes orange bitters
15 ml simple syrup
20 ml egg white
20 ml fresh lemon juice
Thomas Henry Cherry Blossom Tonic

★

GLASS: coupette-Glass

Shake all ingredients, except for the cherry blossom tonic, over ice cubes.
Strain into a pre-frosted glass and top up with Thomas Henry Cherry Blossom Tonic.

TH
THOMAS HENRY
GINGER BEER

LOADS OF GINGER

THOMAS HENRY GINGER BEER

LOADS OF GINGER
GINGER BEER

Strong and surprisingly spicy: that's Thomas Henry Ginger Beer. Germany's first ginger lemonade which is made based on the British ginger beer is a refreshment for the senses. It lends long drinks, like the Moscow Mule or a rum-based Dark'n'Stormy, that special gingery kick and extra heat.

STILL SPICY JUST NO BEER

Ginger beer is appreciated all over the world and we particularly love its characteristic aromas. It was originally brewed like a beer, but in order to avoid any confusion in the home country of beer, we've gone ahead and called our lemonade Spicy Ginger in Germany.

Perfect for the classic long drink

MOSCOW MULE

40 ml vodka
20 ml fresh lime juice
Thomas Henry Ginger Beer

★

GLASS: copper mug / GARNISH: cucumber slices

Fill half the mug with ice cubes and add vodka. Squeeze half a lime into the mug, top up with Thomas Henry Ginger Beer and garnish with cucumber slices.

Vodka, the heat of our Thomas Henry Ginger Beer, and a copper mug. That's all it takes for the classic Moscow Mule to dazzle us as a visual, delicious sensation.

DARK'N'STORMY

40 ml dark rum (Gosling's Black Seal)
20 ml fresh lime juice
Thomas Henry Ginger Beer

★

GLASS: long drink / GARNISH: lime wedges
Fill glass with ice cubes. Pour lime juice over ice cubes and top up with Thomas Henry Ginger Beer. Slowly float rum on top. Garnish with lime wedges.

MARTY & MELMAN

ANDRÉ PINTZ & ANDRÉ KEMPE, IMPERII, LEIPZIG, GERMANY

40 ml Scheibel pear brandy
15 ml Club Giffard Vanille de Madagascar
20 ml fresh lime juice
sliced pear
Thomas Henry Ginger Beer

★

GLASS: Erlenmeyer flask or long drink /
GARNISH: dried lime wheel and 3 pear wedges

Lightly crush the pear slices in the glass and add the rest of the ingredients, except for the spicy ginger. Add ice cubes and top up with Thomas Henry Ginger Beer. Garnish with lime wheel and pear wedges.

BIG BUCK

40 ml Asbach Privatbrand 8 Years
20 ml Cointreau
10 ml fresh lemon juice
150 ml Thomas Henry Ginger Beer

★

GLASS: enamel mug / GARNISH: lemon zest

Fill mug with ice cubes, Asbach Privatbrand 8 Years, Cointreau, and lemon juice. Stir well. Top up with Thomas Henry Ginger Beer and garnish with lemon zest.

MONET CINEMAS

IVAR DE LANGE, CAFÉ DEMAIN, NIJMEGEN, NETHERLANDS

50 ml Monkey Shoulder Whisky
10 ml cinnamon syrup
2 dashes chocolate bitters
1 egg
Thomas Henry Ginger Beer

★

GLASS: long drink or cognac glass /
GARNISH: candied ginger, freshly grated nutmeg

Strongly shake all ingredients, except for the Ginger Beer, without ice (dry) and strain into the ice-filled glass. Top up with Thomas Henry Ginger Beer and garnish with candied ginger and nutmeg.

LONDON BUCK

50 ml Beefeater Gin
20 ml fresh lemon juice
Thomas Henry Ginger Beer

★

GLASS: tumbler / GARNISH: lemon zest
Fill glass with ice cubes, gin, and fresh lemon juice. Top up with Thomas Henry Ginger Beer, stir carefully, and garnish with lemon zest.

IN JADE EXPRESS

ARASH GHASSEMI, GREEN DOOR / SCHWARZE TRAUBE, BERLIN, GERMANY

60 ml Bombay Sapphire East Gin
20 ml home made transit syrup
30 ml fresh lime juice
50 ml Thomas Henry Ginger Beer

★

GLASS: long drink or bamboo pipe/ GARNISH: coriander, szechuan pepper
Shake all ingredients, except for the spicy ginger, on ice. Strain onto fresh ice cubes, top up with Thomas Henry Ginger Beer and garnish with coriander sprig and pepper corns.

Transit-Syrup

Transit syrup: 500 ml water, 700 g white cane sugar, 3-4 stalks lemongrass, 1-2 peperoncini. Boil sugar with water, add lemongrass and blend. Shortly before straining add peperoncini, blend again, and strain.

TH
THOMAS HENRY
BITTER LEMON

AS BITTER AS LEMON CAN BE

THOMAS HENRY BITTER LEMON

AS BITTER AS LEMON CAN BE
BITTER LEMON

Thomas Henry Bitter Lemon is less sweet than others. Our extra dose quinine deliciously balances the lemonade's bitterness, acidity, and sweetness. Tart natural citrus and lime aromas make the taste buds dance. It's the stylish choice and the perfect partner for vodka, gin, and other spirits.

BALANCE IS EVERYTHING

Similar to tonic water, bitter lemon was invented as protection against malaria during the 19th century: in colonial Africa water, lime, and quinine were mixed into a drink that not only protected, but turned out to taste surprisingly refreshing. Bitterness, acidity, sweetness: that's our Bitter Lemon.

Perfect for the classic long drink

VODKA LEMON

4 cl vodka
Thomas Henry Bitter Lemon

★

GLASS: long drink / GARNISH: lime wedges
Place four large ice cubes into the glass, add vodka, top up with Thomas Henry Bitter Lemon, and garnish with lime wedges.

The Vodka Lemon is a classic amongst long drinks. Incredibly refreshing, especially with our Thomas Henry Bitter Lemon, it's less sweet than some of its contemporaries.

CANCÚN COOLER

50 ml 100% agave tequila blanco
50 ml pink grapefruit juice
3 dashes simple syrup
100 ml Thomas Henry Bitter Lemon

★

GLASS: long drink / GARNISH: pink grapefruit zest

Fill glass with ice cubes, tequila, and pink grapefruit juice.
Add simple syrup and stir well. Top up with Thomas Henry Bitter Lemon
and garnish with pink grapefruit zest.

LE GRIOTTE

PETR BRNKO, THOMAS HENRY BRAND AMBASSADOR CZ, CZECH REPUBLIC

40 ml Liqvére Griotka Sour Cherry Liqueur
10 ml Joseph Cartron Maraschino
50 ml Thomas Henry Bitter Lemon

★

GLASS: tumbler / GARNISH: lemon wedge
Add all ingredients into a glass filled with ice cubes and stir quickly. Garnish with lemon wedge.

LEMON ROSÉ

50 ml Lillet Rosé
Thomas Henry Bitter Lemon

★

GLASS: wine glass / GARNISH: pink grapefruit zest
Pour Lillet Rosé into the glass over ice cubes, top up with Thomas Henry Bitter Lemon and garnish with pink grapefruit zest.

LEMONY SNICKETT

50 ml gin
20 ml fresh lemon juice
10 ml simple syrup
Thomas Henry Bitter Lemon

★

GLASS: Tumbler / GARNISH: lemon zest

Pour all ingredients, except for the bitter lemon, into the glass over ice cubes and stir well. Top up with Thomas Henry Bitter Lemon, stir again, and garnish with lemon zest.

TH
THOMAS HENRY
GINGER ALE

MORE GINGER, MORE ALE.
THOMAS HENRY
GINGER ALE

MORE GINGER, MORE ALE.
GINGER ALE

Classic long drink fans, purists, and the adventuresome: everyone appreciates Thomas Henry Ginger Ale's natural ginger aromas and its intensely spicy notes. Drink it neat or add it to a drink for that special kick of ginger. The taste is the first priority.

WHO INVENTED IT?

Apparently, the Irish first introduced carbonated water to natural ginger. Later on, a "golden style" ginger ale which is similar to the spicy heat of ginger beer was created in the USA. Canadians liked it mild: their "pale style" is equivalent to the ginger ale that we now know and love.

Perfect for the classic long drink

HORSE'S NECK

40 ml bourbon whiskey
2 dashes Angostura Bitters
Thomas Henry Ginger Ale

★

GLASS: tumbler / GARNISH: lemon peel at the edge of the glass

Fill the glass with ice cubes, add bourbon whiskey and two dashes Angostura Bitters. Top up with Thomas Henry Ginger Ale to your liking. Garnish with lemon peel.

Excellent whiskey mixed with Thomas Henry Ginger Ale equals a Horse's Neck. The drink has the lemon peel, which is casually placed at the edge of the glass, to thank for its name. The curve of the lemon is similar to that of a horse's neck. What fun!

PIMM'S CUP

40 ml Pimm's No. 1
Thomas Henry Ginger Ale

★

GLASS: long drink / GARNISH: slices of lemon, orange, and cucumber
Pour Pimm's into the glass over ice cubes, generously garnish with lemon, orange, and cucumber slices and top up with ginger ale. This is also great prepared in large carafe on a mild summer night.

VACA NERA

KATE ROSENTRITT, MONELLA, BERLIN, GERMANY

50 ml bourbon whiskey
10 ml dark Crema di Balsamico
10 basil leaves
Thomas Henry Ginger Ale

★

GLASS: tumbler / GARNISH: basil, lemon zest

Shake bourbon whiskey, balsamic vinegar, and basil on ice and strain into pre-frosted glass over fresh ice cubes. Top up with Thomas Henry Ginger Ale and garnish with basil and lemon zest.

BERNSTEIN

ADRIANO PAULUS, NEGRONI BAR, MUNICH, GERMANY

50 ml Asbach Uralt 5 Years
3 dashes orange bitters
1 dash Angostura Bitters
Thomas Henry Ginger Ale

★

GLASS: long drink / GARNISH: orange zest, orange slice
Pour all ingredients, except for the ginger ale, into the glass over ice cubes. Top up with Thomas Henry Ginger Ale, stir, and garnish with orange zest and slice.

HOPFEN UND MALZ

ROBERTO DI PASQUALI, KANTINE KOHLMANN, BERLIN, GERMANY

50 ml Wild Turkey 101 or Brugal Añejo
30 ml fresh lemon juice
20 ml homemade beer syrup
mint leaves
Thomas Henry Ginger Ale

★

GLASS: long drink / GARNISH: beer froth

Shake all ingredients, except for the ginger ale, on ice and double strain into the glass filled with fresh ice cubes. Top up with Thomas Henry Ginger Ale and two finger widths of freshly tapped beer froth.

Beer syrup:

mix 300 ml beer (Lager) and 700 ml malt beer. Reduce with 2 kg sugar and a rosemary twig at 100°C for about 15 minutes.

CAUSEWAY

40 ml Jameson Irish Whiskey
20 ml Drambuie
2 dashes orange bitters
4 dashes Angostura Bitters
1 bar spoon fresh lemon juice
Thomas Henry Ginger Ale

★

GLASS: long drink / GARNISH: orange zest

Pour all ingredients, except for the ginger ale, into the shaker. Fill with ice and shake vigorously. Strain into glass over fresh ice cubes, top up with Thomas Henry Ginger Ale, and garnish with orange zest.

PRIMERA CUP

KAN ZUO, THE SIGN, VIENNA, AUSTRIA

60 ml homemade mix of brandy, red vermouth, and PX Sherry
5 ml fresh lemon juice
5 ml fresh lime juice
5 ml orange juice
3 cucumber slices
6-8 raspberries
Thomas Henry Ginger Ale

★

GLASS: wine oder double old fashioned glass / GARNISH: mint twig
Crush raspberries in a large glass. Add barrel aged brandy mix, cucumbers, and the lemon, lime, and orange juice. Fill with a lot of ice and top up with Thomas Henry Ginger Ale. Give it a quick stir and garnish with mint twig.

Brandy-vermouth-sherry-mix:
combine ½ part Spanish brandy, ¼ part Pontica Red Vermouth, and ¼ part Pedro Ximenez Sherry and barrel age for a minimum of a month.

TH
THOMAS HENRY
SODA WATER

PURE TINGLE

THOMAS HENRY

SODA WATER

PURE TINGLE
SODA WATER

Thomas Henry's traditional product bears the inventor of soda water's hallmark. Pure style on the outside, natural mineral water and fine sparkles on the inside. Our classic looks damn fine. Fresh, clear, sexy. Every well equipped house bar should have soda water.

AT FIRST THERE WAS SODA

Thomas Henry Soda Water gives spirits the space to develop their full flavour in cocktails and long drinks. When he first enriched water with carbonation in 1773, Thomas Henry built the foundation for the prickling taste sensation that carbonated drinks supply us with today.

Perfect for the classic long drink

SKINNY BITCH

50 ml vodka
10 ml fresh lime juice
Thomas Henry Soda Water

★

GLASS: highball / Garnish: lime wheel

Fill glass with ice cubes, add vodka. Squeeze the juice of half a lime into the glass, top up with Thomas Henry Soda Water and garnish with a lime wheel.

A filler in your whisky? Only if it's our Thomas Henry Soda Water! It opens the whisky's complex aromas and emphasises them without changing their taste.

AMERICANO

30 ml Campari
30 ml red vermouth
Thomas Henry Soda Water

★

GLASS: tumbler / GARNISH: orange slices
Pour Campari and vermouth over ice cubes into the glass,
top up with Thomas Henry Soda Water and garnish with orange slices.

INGLORIOUS RAMOS

FRANK THELEN, SHEPHEARD, COLOGNE , GERMANY

50 ml Johnnie Walker Gold Label Reserve
20 ml fresh lemon juice
20 ml home made saffron passionfruit syrup
1 egg white
Thomas Henry Soda Water

★

GLASS: long drink /
GARNISH: finely ground black pepper, lemon zest, caramelised marshmallow

Pour all ingredients, except for the soda water, into a shaker. Vigorously shake for about ten seconds. Double strain into the glass and fill with ice. Top up with Thomas Henry Soda Water, distribute the lemon zest's essential oils over the surface and garnish drink with zest. Sprinkle black pepper onto the drink's foam and garnish with a skewered caramelised marshmallow.

Saffron passionfruit syrup:
boil 500 ml water with 750 g sugar. Stir 2 g saffron and the pulp of 5 passionfruit into the hot sugar. After 1-2 hours filter and cool.

WHISKY HIGHBALL

60 ml scotch whisky
Thomas Henry Soda Water

★

GLASS: long drink
Pour scotch whisky and soda water into the glass, stir gently, and add ice cubes.

RUSTY HENRY

ANDREJ BUSCH, HAMBURG, GERMANY

35 ml white crème de cacao
15 ml Angostura Bitters
10 ml fresh lemon juice
1 egg white (optional)
Thomas Henry Soda Water

★

GLASS: champagne glass/ GARNISH: lemon zest

Shake all ingredients, except for the soda water, vigorously on ice and strain into the glass. Top up with Thomas Henry Soda Water and garnish with a lemon zest.

MURPHY'S NECK

KERSTEN WRUCK, LIQUID ART & BARCULTURE, BERLIN, GERMANY

40 ml Bulleit Bourbon Whiskey
4 dashes Angostura Bitters
20 ml fresh lemon juice
25 ml tonka bean syrup
Thomas Henry Soda Water

★

GLASS: tumbler / GARNISH: orange zest

For a modern variation on the classic Horse's Neck pour all the ingredients, except for the soda water, into the glass over ice cubes. Top up with Thomas Henry Soda Water and garnish with orange zest.

JE T'AIME ... MOI NON PLUS

ARASH GHASSEMI, GREEN DOOR / SCHWARZE TRAUBE, BERLIN, GERMANY

60 ml Corralejo Blanco Tequila
30 ml home made red wine cinnamon shrub
25 ml fresh lime juice
50 ml Thomas Henry Soda Water

★

GLASS: fizz glass / GARNISH: candied rosemary twig

Frost glass. Shake all ingredients, except for the soda water, over ice. Strain into frosted glass. Top up with Thomas Henry Soda Water and garnish with candied rosemary twig. Serve without ice.

Red wine cinnamon shrub:

250 ml red wine, 200 ml balsamic vinegar, 550 g white cane sugar, 2 Ceylon cinnamon sticks. Heat sugar, cinnamon sticks, and red wine together until the sugar's completely dissolved. Remove cinnamon sticks, cool, then add balsamic vinegar.

THOMAS HENRY
Est. 2010
Mystic
MANGO
Delicious & Refreshing
LEMONADE

MAGICALLY FRUITY

THOMAS HENRY

MYSTIC MANGO

MAGICALLY FRUITY
MYSTIC MANGO

She looks good but tastes even better: in Asia the mango is known as the food of Gods. Its wonderful sweetness is combined with the sour, mystical pitanga fruit for Thomas Henry's Mystic Mango. Neat, on ice with lime juice, or mixed into a long drink: this lemonade is like a vacation in a glass.

WE MAKE THE MANGO MYSTICAL

Though originally from Myanmar, these days the mango is grown anywhere where the sun shines contentiously: as a fruit, used in oils, as natural remedy or in the kitchen – the mango is beloved all over. The pitanga fruit adds a certain mystical goodness which turns our lemonade into a fantastically pleasurable experience that works as a fruity base for delicious drinks.

Perfect for the new long drink

MYSTIC & SPICE

40 ml spiced rum
20 ml fresh lime juice
Thomas Henry Mystic Mango

★

GLASS: tumbler / GARNISH: mango or lime wedges

Fill glass with ice cubes, add fresh lime juice and spiced rum.
Top up with Thomas Henry Mystic Mango. Give it a careful, short stir.
Garnish with mango or lime wedge.

Exotic, spicy, and mysterious: the combination of spiced rum and Thomas Henry Mystic Mango elevates the drink to a wildly romantic dream team.

MEZCALADA

MIRIAM FATHI, HEMINGWAY BAR, FREIBURG, GERMANY

5 ml mezcal
25 ml gin
1 dash Angostura Bitters
30 ml fresh lemon juice
1 bar spoon homemade red pepper syrup
2 bar spoons red pepper corns
Thomas Henry Mystic Mango

★

GLASS: wine glass / GARNISH: red pepper corns

Muddle the pepper and shake vigorously with the rest of the ingredients, except for the mystic mango. Strain into the glass over ice. Top up with Thomas Henry Mystic Mango and garnish with red pepper corns.

Red pepper syrup:

Toast 30 g red pepper corns, deglaze with a little bit of water, simmer for about 1 hour. Top up pepper/water mixture until you have 1 litre, add 1.5 kg sugar. Do not filter.

BURNING THUNDER

MARIAN KRAUSE, SHAKEKINGS, COLOGNE, GERMANY

40 ml Rhum Agricole Blanc
20 ml fresh lime juice
15 ml home made coriander chilli syrup
Thomas Henry Mystic Mango

★

GLASS: long drink / GARNISH: coriander, pepper, dried mango

Pour rhum, lime juice, and coriander chilli syrup into the glass over ice cubes and stir quickly. Add coriander sprig, fill up with Thomas Henry Mystic Mango and garnish with dried mango. Crack fresh pepper over drink for the perfect finish.

Coriander chilli syrup:
50 g coriander, 2 limes, ½ chilli pod, 300 g sugar, and 300 ml water. Place lime peel, coriander, and sugar into a heat resistant jar. Pour boiling water on top and stir, until the sugar's completely dissolved. Filter after about 1 hour and close with an airtight seal.

FRÄULEIN ELSTER

IKE STRIKA, BERLIN, GERMANY

40 ml Jägermeister
25 ml Antica Formula
30 ml fresh lemon juice
10 ml vanilla syrup
Thomas Henry Mystic Mango

★

GLASS: wine glass / GARNISH: thyme twig, orange zest

Pour Antica Formula, lemon juice, and vanilla syrup into the glass over ice and stir quickly. Top up with Thomas Henry Mystic Mango and float Jägermeister on top via a bar spoon. Place thyme twig and orange zest into glass.

DRUNKEN MANGO

MARCUS WOLFF, TA OS SKYBAR, SCHORNDORF, GERMANY

40 ml Ron Botucal Reserva
20 ml Luxardo Maraschino
10 ml fresh lime juice
Thomas Henry Mystic Mango

★

GLASS: long drink / GARNISH: maraschino cherry

Pour rum, cherry liqueur, and lime juice into the glass over ice. Top up with Thomas Henry Mystic Mango and place cherry into the glass.

GAME SET MATCH

WARREN PANG, JANES & HOOCH, BEIJING, CHINA

30 ml Pimm's No.1
30 ml Reserve Citadelle Gin with ginger tea infusion
30 ml lemon curd
90 ml Thomas Henry Mystic Mango

★

GLASS: long drink / GARNISH: mint twig (Penny Royal)

Shake all ingredients, except for the Mystic Mango, and strain into the glass.
Add Thomas Henry Mystic Mango and fill glass with crushed ice.
Garnish with mint twig if desired.

SCHÖNEBERG SLING

GAVIN JAMES DUNN, BURGER & LOBSTER BANK, MUNICH, GERMANY

35 ml Tanqueray Rangpur
15 ml Heering Cherry Liqueur
10 ml Grand Marnier
15 ml fresh lime juice
10 ml pomegranate syrup
10 ml DOM Benedictine
1 dash orange bitters
2 dashes Angostura Bitters
Thomas Henry Mystic Mango

★

GLASS: long drink / GARNISH: orange zest

For this sling variation add all ingredients, except for the mystic mango, into a shaker and shake vigorously on ice. Double strain into the glass over ice cubes. Top up with Thomas Henry Mystic Mango and garnish with orange zest.

TH
THOMAS HENRY
Est. 2010
Ultimate
GRAPEFRUIT
Delicious & Refreshing
LEMONADE

SWEET. SOUR. SUPERB.

THOMAS HENRY ULTIMATE GRAPEFRUIT

SWEET. SOUR. SUPERB.
ULTIMATE GRAPEFRUIT

We happily fulfilled the wish of many a bartender in creating a grapefruit lemonade. Thomas Henry Ultimate Grapefruit is destined for great things: sweet and sour, perfectly mixed. Intense and ultimate. Neat, on ice with lime juice, or mixed into a long drink – a glass full of exoticism.

THE BOTTLED CARIBBEAN

At the end of the 18th century the sweetness of an orange was successfully mixed with the sour bitterness of a shaddock. The result? A grapefruit! Grapefruit lemonade is a very popular drink in the Caribbean, particularly on Jamaica. It is wonderfully refreshing because of its herbal, sour, and sweet notes.

PERFECT FOR THE CLASSIC LONG DRINK

HENRY'S PALOMA

40 ml 100% agave tequila blanco
20 ml fresh lime juice
sea salt
Thomas Henry Ultimate Grapefruit

★

GLASS: mug / GARNISH: lime slice

Fill mug with ice cubes, add tequila and lime juice. Top up with Thomas Henry Ultimate Grapefruit, garnish with lime slice and finish with a pinch of sea salt.

Called "Paloma" in Mexico (the dove), this classic long drink is a national favourite. We think it's particularly tasty when it's made with Thomas Henry Ultimate Grapefruit.

MONKEY'S FRUIT

MEHMET IMRAK & MARKUS PÖHNER, FREIRAUM, BAMBERG, GERMANY

40 ml Monkey 47 Schwarzwald Dry Gin
20 ml Campari
10 ml Lillet Blanc
20 ml fresh lemon juice
20 ml earl grey syrup
Thomas Henry Ultimate Grapefruit

★

GLASS: tumbler / GARNISH: grapefruit zest

Shake all ingredients, except for the ultimate grapefruit, vigorously and strain into a glass filled with one large ice ball. Top up with Thomas Henry Ultimate Grapefruit, garnish with grapefruit zest, and enjoy.

BALSAM FÜR DIE BIRNE

FABIAN SONNENSCHEIN, NIC SHANKER & MARCEL ZERRES, BARFREUNDE, DUSSELDORF, GERMANY

40 ml pear vodka
7.5 ml dark Crema di Balsamico
30 ml unfiltered apple juice
10 ml fresh lemon juice
10 ml simple syrup
Thomas Henry Ultimate Grapefruit

★

GLASS: tumbler / GARNISH: grapefruit zest

Shake all ingredients, except for the ultimate grapefruit, and strain into the ice filled glass. Top up with Thomas Henry Ultimate Grapefruit and garnish with grapefruit zest.

LONKERO

50 ml gin
Thomas Henry Ultimate Grapefruit

★

GLASS: longdrink
Pour gin into a glass filled with crisp, cold ice cubes. Top up with Thomas Henry Ultimate Grapefruit. And that's the Finnish national drink. Kippis!

GRAPE ME

UWE CHRISTIANSEN, CHRISTIANSEN'S BAR, HAMBURG, GERMANY

40 ml Henderson Gin
1 bar spoon vanilla sugar
20 ml fresh lime juice
¼ pink grapefruit
Thomas Henry Ultimate Grapefruit

★

GLASS: tumbler / GARNISH: pink grapefruit wedge

Lightly crush the grapefruit together with vanilla sugar. Place gin and lime juice into the glass and stir. Add crushed ice, top up with Thomas Henry Ultimate Grapefruit, and garnish with pink grapefruit wedge.

IPANEMA COLLINS

RAFAEL AGAPITO, NOLACLAN, DUBLIN, IRELAND

35 ml Fuba Cachaça
15 ml Aperol
10 ml fresh lemon juice
Thomas Henry Ultimate Grapefruit

★

GLASS: collins / GARNISH: pink grapefruit slice
Pour all ingredients into the glass over ice cubes and top up with Thomas Henry Ultimate Grapefruit. Gently stir and garnish with slice of pink grapefruit.

A GRAPE'S BREEZE

MANUEL SCHLÜSSLER, CHÂTEAU HOTEL GÜTSCH, LUCERNE, SWITZERLAND

60 ml Maker's Mark Bourbon Whiskey
10 ml Chartreuse Verte
10 ml Luxardo Maraschino
20 ml fresh lime juice
Thomas Henry Ultimate Grapefruit

★

GLASS: tumbler / GARNISH: thyme twig, lemon zest

Pour bourbon whiskey, chartreuse, cherry liqueur, and lime juice into the glass. Add ice cubes, stir gently, and top up with Thomas Henry Ultimate Grapefruit. Wrap the lemon zest around the thyme twig and place at the edge of the glass.

ALL THE TASTE, none of the PERCENTAGE!

Here at Thomas Henry we believe that a good drink does not necessarily require a spirit to offer a special taste sensation. On the contrary, with a little bit of creativity, fresh ingredients, good ice, and of course the world's best fillers – that you will find in our range – creating wonderful drinks "without" isn't a problem, even when compared to their counterparts "with".

LAYING IN THE GRASS

lemongrass
20 ml fresh lime juice
Thomas Henry Tonic Water

★

GLASS: tumbler / GARNISH: lemongrass

Cut lemongrass into small pieces, add to glass, and muddle. Place ice and the juice of a whole lime into the glass. Top up with Thomas Henry Tonic Water and garnish with lemongrass.

MINTY HOLLA

20 ml vanilla syrup
1 dash fresh lime juice
Thomas Henry Elderflower Tonic

★

GLASS: champagne glass /
GARNISH: fresh mint
Place ice cubes into glass and pour vanilla syrup and fresh lime juice on top. Top up with Thomas Henry Elderflower Tonic and carefully stir with a bar spoon. To release its aromas, smack a small twig of fresh mint between your hands and use to garnish.

RED BUTTERFLY

30 ml blended strawberries
10 ml fresh lime juice
Thomas Henry Cherry Blossom Tonic

★

GLASS: champagne coupe /
GARNISH: black pepper
Shake blended strawberries, fresh lime juice, and Thomas Henry Cherry Blossom Tonic over ice cubes and double strain into the glass. Garnish with a pinch of freshly ground black pepper.

COCONATTA

10 ml coconut syrup
30 ml passionfruit juice
Thomas Henry Spicy Ginger

★

GLASS: double old fashioned /
GARNISH: fresh ginger
Place ice cubes into glass and pour coconut syrup and passionfruit juice on top. Top up Thomas Henry Spicy Ginger, carefully stir, and garnish with a long, fresh slice of ginger.

SOUR DUKE

20 ml earl grey syrup
20 ml fresh lemon juice
Thomas Henry Bitter Lemon

★

GLASS: wine glass /
GARNISH: lemon zest
Pour earl grey syrup and fresh lemon juice into the ice filled glass. Top up with Thomas Henry Bitter Lemon and stir carefully. Garnish with lemon zest.

Earl-Grey-Syrup
earl grey syrup: boil tea and cool.
Boil sugar and mix in a 1:1 or 2:1 ratio.

CHOCO LOVE

10 ml white chocolate syrup
4 slices fresh orange
4 slices fresh lime
Thomas Henry Ginger Ale

★

GLASS: tumbler /
GARNISH: orange zest
optional: white chocolate flakes

Muddle orange and lime slices in the glass. Add ice cubes and white chocolate syrup and top up with Thomas Henry Ginger Ale. Garnish with orange zest and, if you'd like garnish the glass edge with white chocolate flakes.

CUCUMBER LEMONADE

2 dill twigs
4 cucumber slices
20 ml fresh lime juice
30 ml agave syrup
Thomas Henry Soda Water

★

GLASS: long drink /
GARNISH: dill twigs

Crush one dill twig and muddle in the glass with the cucumber slices. Add ice, lime juice, and agave syrup and top up with Thomas Henry Soda Water. Garnish with dill twig.

FEELS LIKE TROPICANA

30 ml passionfruit juice
10 ml coconut syrup
1 dash chilli sauce
Thomas Henry Mystic Mango

★

GLASS: tumbler /
GARNISH: orange slices
Add all ingredients, except for the mystic mango, into the ice filled glass. Top up with Thomas Henry Mystic Mango, stir carefully, and garnish with orange slice.

BASIL LEMONADE

basil twig
20 ml fresh lime juice
10 ml vanilla syrup
Thomas Henry Ultimate Grapefruit
pinch of sea salt

★

GLASS: long drink /
GARNISH: basil leaves
Fill glass with ice cubes, fresh lime juice, and vanilla syrup and top up with Thomas Henry Ultimate Grapefruit. Smack the basil leaves and add, together with a dash of sea salt. Stir gently and serve.

NEVER FORGET TO ENJOY

RESPONSIBLY AND WITH PASSION. CHEERS!

Need more inspiration for great drinks?
www.thomas-henry.de/drinks