

The BITTER TRUTH[®]

User-friendly packaging with unique handling properties

Plastic foil label

Dasher instead of dropper

All natural flavors

Authentic recipe made the traditional way

GOLD MEDAL
Beverage Testing Institute
Chicago, USA
2013

BEST BITTERS
Bartender's Best Award
London, UK
2014

SILVER MEDAL
International Spirits Competition
Los Angeles, USA
2010

DISCOVERY OF THE YEAR
Slovak Bar Awards,
Bratislava, Slovakia
2010



for better drinks!

CREOLE BITTERS

Creole equals flavorful, and these bitters are as unique as the culture it encapsulates. With fruit scents of dried apricots, cherries and cranberries mingling with the strong flavors of anise, smoked paprika and hints of smoking pine wood. This bitters smells like a kitchen in the French Quarter. On the first taste comes cayenne and pink pepper corns supported by anise, big red cinnamon, dusky caraway and fennel seed. Add this to a French 75, or for that matter, any drink that could do with perking up, strap on your accordion and get your feet moving!

LOGISTICS

200 ml, Alc. 39 % Vol. (78 Proof), Bottles per Case: 12, Case Weight: 5 kg
Case Size in cm: 19,5 x 23,5 x 18
Cases per Layer: 28, Cases per Pallet: 252

RECOMMENDATIONS

CREOLE HIGHBALL

50 ml **Cognac/Bourbon Whiskey**
2 dashes **The Bitter Truth -
Creole Bitters**
fill up with **7 Up/Sprite**

*Pour ingredients into long drink
glass filled with ice.*



PINK CAIPIRINHA

60 ml **Cachaça**
3 dashes **The Bitter Truth -
Creole Bitters**
1 **Lime (chopped)**
2 barspoons **Cane Sugar**

*Muddle lime and sugar in a
tumbler, add all other ingredients
and ice and stir.*



www.the-bitter-truth.com

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