

ELDERFLOWER



Scan for
cocktail
inspiration

Bols Elderflower is made from the cream coloured, honey scented blossoms of the elder tree. The elder tree blooms in early summer with crisp and somewhat juicy flowers which give Bols Elderflower a really fresh and fragrant flavour. Its pleasant aroma and full bouquet capture the feeling of a beautiful summer day, thanks to the secret extraction method of the Lucas Bols Master Distiller. 17% ABV



| FLAVOUR PROFILE | COLOUR | FLAVOUR | THE NOSE |
|-----------------|------------|-----------------------|--|
| Floral | Light Gold | Fresh and very floral | Full bouquet of honey scented elder blossoms, with a hint of apple |

How to Enjoy:

Best served in one of our delicious cocktails.
Also, tasty when poured over coffee and other warm drinks.



Easy Mix

- 1/4 Bols Elderflower
- 3/4 Tonic Water

Pour over cubed ice

Spritz

- 60ml Bols Elderflower
- 90ml Prosecco
- 30ml Soda water

Pour over cubed ice.
Garnish with lime wheel.

Mixologist's Choice

Elderflower Collins

- 30ml Bols Elderflower
- 30ml Bols Genever
- 20ml Fresh lemon juice
- 10ml Sugar Syrup
- Top up Soda Water

Shake all the ingredients, except the soda water, with ice and strain in a Collins glass over cubed ice. Top with soda water and garnish with a lemon wedge.



Popular Choice

Elderflower Margarita:

- 25ml Bols Elderflower
- 45ml Tequila Blanco
- 30ml Fresh Lime Juice

Shake all ingredients with cubed ice and fine strain into a margarita glass. Garnish with lime wheel.



Elderflower liqueur, known for its delicate floral flavor, is trending in the U.S. cocktail scene, particularly in craft bars and high-end restaurants.

Here are some of the top trending cocktails that feature elderflower liqueur as a key ingredient:

1. ELDERFLOWER SPRITZ

A refreshing and light cocktail, the Elderflower Spritz mixes elderflower liqueur with prosecco and club soda. It's typically served over ice with a lemon slice or mint garnish, making it a popular choice in the spring and summer for its effervescence and floral notes.

2. FRENCH 77

A variation of the classic French 75, this cocktail combines elderflower liqueur with gin, fresh lemon juice, and sparkling wine or champagne. It's a sophisticated and bubbly drink, often served at celebrations or as an elegant brunch option.

3. ELDERFLOWER MARGARITA

A twist on the classic margarita, this cocktail incorporates elderflower liqueur with tequila, lime juice, and agave syrup. It adds a floral sweetness to the traditional margarita profile and is gaining popularity as a modern, upscale variation.

4. ELDERFLOWER COLLINS

This is a floral take on the classic Tom Collins. It blends elderflower liqueur with gin, lemon juice, and soda water, served over ice. The Elderflower Collins is light, refreshing, and perfect for summer, making it a favorite in bars focused on fresh and botanical ingredients.

5. ELDERFLOWER LEMONADE

A simple, refreshing drink that combines elderflower liqueur with freshly squeezed lemonade and a splash of soda water. It's served over ice and garnished with lemon wheels or mint, making it a perfect choice for outdoor gatherings and warm weather.

6. HUGO COCKTAIL

Originally from Italy, the Hugo Cocktail is gaining popularity in the U.S. It blends elderflower liqueur with prosecco, soda water, and fresh mint. It's a light and bubbly drink that's a favorite in spring and summer menus for its refreshing and floral qualities.