

BERG & HAUCK'S

Macerated & percolated
(no infusions with artificial
flavorings!)

Traditional manufacturing
process based on authentic
recipes

All natural ingredients

User-friendly packaging with
excellent handling properties

Plastic foil label provides
clean look



Authentic Food & Cocktail Flavoring

CELERY BITTERS

Berg & Hauck's - Celery Bitters were defunct for decades and revived to please the most discriminating palate.

The Celery Bitters are very exotic and enrich cocktails and meals with unusual flavors of celery, lemongrass and ginger. They're ideal for Corpse-Reviver style cocktails like the Bloody Mary, but also go well with all kinds of clear spirits, like Gin, Vodka, Blanco Tequila and Light Rum. Furthermore they are a great addition to soups and salads.

BLOODY MARY

2 oz Vodka oder Gin
4 dashes Berg & Hauck's -
Celery Bitters
1/4 oz Lemon Juice
4 oz Tomato Juice
Worcestershire Sauce,
Tabasco, Salt & Pepper

*Shake ingredients with ice and
strain into a tumbler.*

GIN/VODKA & TONIC

2 oz Gin/Vodka
2 dashes Berg & Hauck's -
Celery Bitters
fill up with Tonic Water

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

