

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

CREOLE BITTERS

Berg & Hauck's - Creole Bitters reflect the Creole way of life with all its beautiful complexity and spiciness.

The Creole Bitters are fully balanced: bitter, sweet and spicy. According to the traditional Creole style, fruity and floral aromas unite with the flavors of anise, caraway and fennel and therefore make these bitters a wonderful addition to many classic and modern drinks, soups, desserts, salads, sauces and other food dishes.

CREOLE HIGHBALL

2 oz Cognac/Bourbon Whiskey
2 dashes Berg & Hauck's -
Creole Bitters
fill up with 7 Up/Sprite

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



PINK CAIPIRINHA

2 oz Cachaça
3 dashes Berg & Hauck's -
Creole Bitters
1 Lime (chopped)
2 barspoons Cane Sugar

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

