

Preselection Switzerland Calvados Stories 2019

The winning cocktails

PROFESSIONALS

Winner

THE LANDING DAY

Luis Martinez Seco, Sky Lounge, Zug

3,5 cl Calvados Morin Selection (Haecky)

3,5 cl Bourbon Bulleit (Diageo)

5 cl Psychaud's Bitter (Silverbogen)

2 cl Simple Syrup homemade

2nd place

THE ROYAL CALVA DORSA

Ivan Urech, Atelier Classic Bar, Thun

3 cl Calvados Louis de Lauriston (Charles Hofer SA)

3 cl Choya Original Japanese Ume Fruit (Haecky)

1 cl Pear Syrup Monin (Lateltin)

5 cl Champagne Perrier Jouet Grand Brut (Pernod Ricard)

3rd place

Garten Eden

Manuel Schlüssler, The chemical brothers, Luzern

5 cl Calvados Morin (Haecky)

2 cl Vermouth Isotta Rosé (Lateltin)

1 cl Apple Pie Syrup Monin (Lateltin)

0,5 cl Passion Fruit Syrup Monin (Lateltin)

3 cl Fresh Lime Juice

STUDENTS / ASPIRANTS

Winner

LA VIE EST «BELLE» 2.0.

Marc Uthe, Bellevue Palace, Bern

- 5 cl Calvados Château du Breuil Réserve 20 ans (Diwisa)
- 2 cl Shimmy Liqueur (Shimmy)
- 4,5 cl Supasawa (Sygama AG)
- 3 cl Mandarine Syrup Monin (Lateltin)
- 2,5 cl Spekulatius Syrup Monin (Lateltin)
- 1 cl Grapefruit Syrup Monin (Lateltin)
- 2 cl Eiweiss

2nd place

GOLDEN CURRY

Jean Vaquier, Brasserie de Montbenon, Lausanne

- 5 cl Calvados Père Magloire (Lateltin)
- 1 cl Sugar Syrup Monin (Lateltin)
- 2 cl Lemon Juice fresh
- 0,5 g Curry
- 5 cl Thomas Henry Ginger Beer (Diwisa)
- 2 d Hot Ginger Bitter Spray Seventh Sense (Sygama)

3rd place

Apple Salvia

Lalou Althaus, L'Instant B, Lausanne

- 4 cl Calvados Père Magloire (Lateltin)
- 1,5 cl Martini Bianco (Bacardi Martini Patron)
- 0,75 cl Fresh Lemon Juice
- 4 leaves Salvia
- 4,5 cl Apple Juice