

**CHERRY BRANDY**

A cherry liqueur, used a lot in the bar.

**CERTOSA**

Italian liqueur similar to Chartreuse.

**CHERI SUISSE**

A Chocolate Cherry Liqueur.

**CHIVAS REGAL**

Particularly long stored Scotch whisky.

**CINZANO**

A house of world-wide repute, founded in the year 1757. Sweet and dry vermouth and Cinzano bitter.

**CLIQUOT-PONSARDIN (Veuve)**

Outstanding champagne.

**COINTREAU**

Colourless, curacao-like liqueur (Triple-sec)

**CORA**

Well-known Italian vermouth.

**CORDIAL-MEDOC**

A fine fruit liqueur distilled from the famous Bordeaux Medoc wine.

**CREME DE . .**

Under this label go: Liqueur Creme de Bananes, Creme de Cassis, Creme de Mokka, Creme de Cacao, Creme de Vanille. These liqueurs are often used in the bar and are usually served cold in liqueur glasses.

**CURACAO**

This is a liqueur obtainable in several colours — white, orange, red, blue, green. It is produced from the skin of unripe oranges which grow on the Island of Curacao (*Citrus curassaviensis* is the name of the fruit). Curacao is essential for mixing.

**DAMIANA**

French liqueur.

**DANZIGER**

A well-known liqueur with gold-leaf swimming in it.

**D.O.M. BENEDICTINE**

A popular liqueur invented and distilled by the Benedictine Monks.

**DRAMBUIE**

A world famous whisky-honey liqueur from Scotland.

**DRY FLY SHERRY**

A good sherry, particularly suitable as aperitif.

**DRY SACK SHERRY**

SACK means that it is a product from dry berries.

**DRY GINGER ALE**

Alcohol-free ginger drink, used mostly in addition to whisky or long drinks.

**DUBONNET**

French aperitif, drunk pure or mixed with soda water. Also used for mixing.

**DUFF GORDONYCIA**

Fine sherry from Jerez de la Frontera (Spain).

**DUTCH GIN**

Dutch gin, also called "Genever".

**DUQUESNE**

Rum from the island of Martinique (in the Antilles).

**EAU DE LA BARBADE**

French herb liqueur similar to Chartreuse.

**EAU DE VIE**

French name for spirits.

**EAU DE VIE DE DANZIG**

Gold-leaf Danzig liqueur.

**EAU DE VIE DU CAP**

A Bols liqueur.

**ELIXIR D'ANVERS**

A yellow liqueur with a similar taste to Chartreuse.

**ENZIAN**

A distillate obtained from the roots of the yellow or spotted gentian (*Gentiana lutea*, *Gentiana punctata*).

**EVIAN**

French mineral water.

**FACON**

This means blend, e.g. Arrakblend, Rumblend.

**FALERNUM**

Syrup with the aroma of rum.

**FECCIA**

Italian name for wine yeast.

**FERNET BRANCA**

Very well known bitters. Served as liqueur.

**FLORIO**

Superfine Marsala.

**FORBIDDEN FRUIT**

A liqueur made from grapefruit and oranges. Taste similar to Curacao.