

TALES

GRONINGEN

The tale of many
drinks



PROLOGUE...

This little book you're holding? It's no ordinary menu. It's a curated collection of stories, liquid tales, if you will distilled into cocktails.

Every drink has been crafted with care and curiosity. Ingredients weren't chosen, they were studied, sought out, summoned. Each recipe here carries meaning, shaped by time, place, and intention.

At Tales, we believe stories aren't just told, they're lived. That's why everything we serve is part of a larger experience: immersive, playful, and made to spark wonder. We care about craft, about moments that linger, and about the world we borrow our ingredients from. Wherever possible, we source locally, seasonally, and thoughtfully.

Turn the page, pick a tale.
Let the story begin.

— *The Talemakers*

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BUT WHAT ABOUT SECOND BREAKFAST?

Grassy - Rum Funk - Toasted Oat - Roasted Potato - Orchard Fruit - Creamy

this drink draws comfort from the heart of where the halflings dwell, in cozy holes, under hills. A tribute to quiet strength. Two profoundly different and potent rums come together, mirroring the unexpected journey of two unlikely adventurers, hairy-footed and humble, yet brave beyond measure.



FOR
14.-

The ingredients

Fat-washed Potato Appleton Estate 8 Year Old Reserve

Clairin Sajous

Apricot Cordial

Toasted Oat & Brown Sugar Syrup

Bio Honey, Pandan Tincture, & Oat Cream Foam

Tale of the ingredients:

Appleton Estate Reserve Blend - One of Jamaica's most respected distilleries, Appleton Estate has been crafting rum since 1749. The Reserve Blend is a tropical-aged rum, with nutmeg, orange peel, and toasted oak notes from ageing in American oak barrels in the Nassau Valley.

Clairin Sajous - A traditional Haitian agricole-style rum made from wild sugarcane juice, fermented with native yeasts and pot-distilled. It's unfiltered, intensely grassy, and a reflection of Haiti's artisanal distilling culture.



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BAMBOO MOON

The Taste: Bittersweet - Herbal - Luminous - Floral, - Ephemeral

Long before the first cherry blossom fell, a glowing stalk of bamboo cracked open to reveal a girl from the moon, her name was Kaguya-hime. Raised in secret by a humble bamboo cutter, courted by nobles, and mourned by emperors, her tale ends not in love, but in return. This cocktail captures her last night on Earth: bittersweet, luminous, and fading like moonlight through misted leaves.



FOR
14.-

The ingredients

Shiso, Bamboo, And Kombu Infused A Day To Walk Barrel-aged Shōchū

Umenoyado Aragoshi Umesu

Homemade Nashi Pear Cordial

Thomas Henry Cherry Blossom Tonic

Homare Yuzushu Junmai

Tale of the ingredients

Shiso, bamboo, And Kombu Infused A Day To Walk Barrel-aged Shōchū - From Kagoshima, this single pot-distill regional authentic honkaku Shōchū has the notes of savoury, earthy, and clean aftertaste.

This is all due to its blend of two shōchū styles: Imo (sweet potato) aged in oak barrels and Mugi (barley) aged in sherry barrels.

Umenoyado Aragoshi Umesu - Thick, fragrant unfiltered plum liquor from Nara. Rich in pulp and aroma.



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ROBIN HOOD'S GAP.

The Taste: Maplesweet - Tart - Smoky - Vegetal - Smooth

Along the roman Hadrian's Wall stands the Sycamore Gap tree, immortalised in Robin Hood: Prince of Thieves (1991). This cocktail honours that lone, cinematic symbol. A place of wilderness, legacy, and rural beauty. The inspiration of the taste can be felt in the sycamore leaves, traditionally used as a tea, but the bitter taste is neglected in the modern day. We use maple sap, since European sycamores are part of the maple family, their sap is nearly indistinguishable. But maple sap is gentler on the planet.



FOR
15.-

The ingredients

The One (Lakes Distillery) Whisky

Sycamore Leaves

Rhubarb Purée

Maple Syrup

Clarified With Soy Milk

Tale of the ingredients

The One Whisky - Produced by the Lakes Distillery in Cockermouth, this lightly peated English blend combines select Scotch and world whiskies. Its subtle smokiness and sherry-cask depth evoke the mists and woods of Northern England.

Sycamore Leaves - Historically used in herbal medicine and tea across parts of Britain, young sycamore leaves can be steeped to create a light infusion with grassy, slightly bitter notes. They appear in 17th- and 18th-century folk remedies and were believed to offer cooling or purifying effects.



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TRADED FOR A ROSE

The taste: Floral - Bittersweet - Sparkling - Fruity - Smoked Thyme

Many know this tale as old as time, with a magic rose placed beneath glass, but it didn't begin with magic at all. It began with a simple stolen Rose and resulted in love, true as it can be. Be our guest, as this drink captures this tale from 1710. The quiet pull of sacrifice. The weight of duty disguised as affection. As smoke unfurls within, so too does the tale, one not of spells, but of slow, human transformation.



FOR
13.-

The ingredients

Homemade 'beauty' Bitters

1615 Acholado Pisco

Muyu Vetiver Gris

Quaglia Rosa

Lillet Blanc

Grenadine

Lime Juice

Cava



Tale of the ingredients

Lillet Blanc - A light, floral aperitif wine from Bordeaux made with citrus liqueurs. A staple in French cocktail tradition.

1615 Acholado Pisco - A smooth, aromatic Peruvian brandy distilled from a blend of grapes. Crafted without dilution or ageing, it captures floral notes, ripe fruit, and clean minerality. Named for the year distillation began in Ica.

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MIRROR MIRROR

Taste: Herbal - Smoky - Foral - Tart - Reflective

Snow White might be the fairest of them all, but the Queen is the one with this cocktail in her name. A smoky-sweet spell, stirred through a mirror. Like the Queen, it hides layers of fire beneath beauty. The smoky aroma evokes witchcraft, burning envy, and the Queen's transformations. Each glass is served with your reflection allowing you to perhaps wonder, If the mirror spoke, would it still name you the fairest?



FOR
15.-



The ingredients

Koch Espadín Mezcal
Pedro Ximénez Sherry
Homemade Blackberry Shrub
Gammel Dansk Bitter Dram
Lime And Grapefruit Bitters
Agave Syrup

Tale of the ingredients

Koch Espadín Mezcal - is handcrafted in the mountains of San Baltazar Guelavila, Oaxaca, using 100% Espadín agave roasted in traditional earthen pits. The family behind it has distilled mezcal for over five generations. It delivers a clean but layered smoke profile with hints of citrus, green herbs, and soft sweetness. Koch has helped elevate small producers to international acclaim while preserving regional mezcaleros' traditions and biodiversity through sustainable agave cultivation.

Pedro Ximénez Sherry - A rich, syrupy Spanish dessert sherry made from succulent sun-dried pedro ximénez grapes. Offers deep flavours of raisin, molasses, and spice.

Gammel Dansk - A Danish bitter made with 29 herbs and spices. Earthy, spicy, and forest-dark, it has been a Scandinavian staple since 1964 for its bold, uncompromising profile.

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MARY'S SECRET GARDEN

Taste: Bright - Floral - Green - Garden-Fresh - Crisp

Hidden and locked away, the garden isn't dead; but it's waiting! Like Mary's discovery, this cocktail unfurls with light bitterness, floral intrigue, and herbal brightness. Each sip brings you deeper into the calm overgrown.



FOR
12.-

The ingredients
The Botanist Islay Dry Gin
Pommeau De Normandie
Haymans Sloe Gin
Lavender & Thyme Tincture
Suze
Lemon Juice



Tale of the ingredients

The Botanist Islay Dry Gin - Distilled on a whisky island in a still called Ugly Betty, this gin is wild, floral, and windswept. Made with 22 botanicals foraged by hand on Islay, it tastes like a walk through rain-soaked heather and citrus groves. Herbal, earthy, and deeply aromatic, a gin with terroir and attitude.

Pommeau de Normandie - A hidden gem of northern France, this aperitif is made by blending fresh apple must with young Calvados, then ageing it in oak for at least 14 months. Concocting a soft, elegant drink that tastes like liquid tarte Tatin. Rich, smooth, and lower in alcohol, it offers apple pie warmth, subtle vanilla, and orchard depth. Often used in Normandy to accompany cheese or foie gras.



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THE DEAD TAPSTER

The Taste: Funky – Spiced – Tropical – Sweet – Warming – Smokey

Based on Amos Tutuola's surreal novel *The Palm-Wine Drinkard*, this drink walks into the underworld, where spirits speak and memory flows like fermented sap. Palm wine is central to the tale and to West African ritual life: tapped from date or raffia palms, it's a living drink that ferments within hours of harvest. Once used to honour spirits, heal ailments, and toast community milestones, this wild brew connects the drinker to ancestors. This cocktail channels that exact history where heat, funk, and folklore swirl in every sip.



FOR
12.-



The ingredients

Monkey Shoulder

Nkulenu's Palm Wine

Orange Peel, Cloves, & Cinnamon Stick

Grains Of Paradise

Bio Honey



Lemon Juice

Aroma Of Ardbeg 10 Year

Tale of the ingredients

Monkey Shoulder - Monkey Shoulder is a blended malt Scotch whisky launched in 2005 by William Grant & Sons. Named after an old injury that maltmen used to get from manually turning barley, which is called 'the monkey shoulder'. It pays homage to traditional whisky-making methods. Unlike many blends, it contains only single malts (no grain whisky). Designed to be smooth, rich, and versatile, Monkey Shoulder broke convention by emerging as a mixing whisky for cocktails. Monkey Shoulder tastes smooth and malty, with warm vanilla and subtle spice.

Nkulenu's Palm Wine - A naturally fermented beverage tapped from the sap of date or raffia palms. It begins fermenting within hours of collection, resulting in a light, fizzy, and slightly sour drink. Consumed fresh across West Africa, it plays a vital role in rituals, celebrations, and social gatherings, linking generations through shared tradition.



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BUTTERY BEER

The Taste: Malty - Creamy, - Spiced - Smooth - Herbology

This isn't the overly sweet brew you'd sip from a plastic mug beneath a banner of house colours. This is a proper brew that captures the feeling of spring sun on cold stone, castle windows fogging from laughter, and butterscotch-laced evenings after mischief during your magic school days. It's a rustic-but-refined, fantastically warm spiced brew, familiar, comforting, and just enchanted enough to feel like a memory made real.



FOR
13.-

The ingredients

Butterscotch Tripel Karmeliet

Reduction

Goose Island IPA

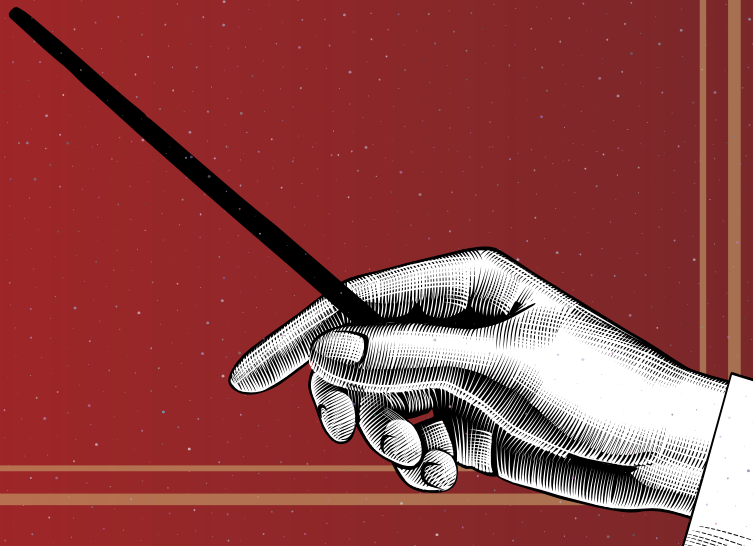
Worthy Park Silver

Elstar Apple Cordial

Bio Honey Cream Foam

Tale of the ingredients

Goose Island IPA - From Chicago, Goose Island was one of the first American craft breweries to popularize IPAs in the Midwest. English-style IPA with American hops



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THE QUEEN'S FLIGHT

Like a game of chess, this tale is played with two people, told in three chapters. Three cocktails, each split between two glasses.

Together, they mirror the rhythm of a legendary match: the early haze of discovery, the sharp tension of the middle game, and a final flourish played with elegance and control. A story of brilliance unraveling, and genius restored. One move, one sip at a time.



FOR
36.-

THE OPENING: THE GREEN PILL



The Taste: Bitter - Herbal - Sharp - Lucid - Structured
A first glimpse of chess comes through a medicated haze. In a mid-century U.S. orphanage, tranquilizer pills dull the edges of thought and prevent clarity. This cocktail captures the eerie lucidity of that moment, medicinal, structured, and bitter. A future genius shines through pharmaceutical fog.



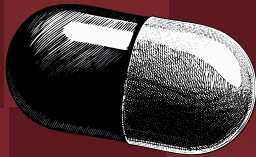
The ingredients

Fernet-Branca

Dom Bénédictine

Akvelds Verte Absinthe

Dolin Genepy le Chamois



Tale of the ingredients

Fernet-Branca - Iconic Italian amaro created in 1845. It's intensely bitter and menthol forward, loved by bartenders worldwide. The drink was originally developed by Bernardino Branca in 1845 and was promoted as a remedy for a variety of ailments, including cholera and menstrual cramps. In the United States, it was even legally sold in pharmacies during Prohibition for its 'medicinal properties'.

Dolin Genepy le Chamois - A French alpine herbal liqueur related to wormwood, with minty floral notes. Produced in Savoie since 1821. It offers a unique flavor profile with notes of juniper, sweet flowers, and light citrus. Made with Alpine herbs, Le Chamois is specifically made with *Artemisia mutellina* flowers. Genepi was said to aid digestion, fight insomnia, and relieve altitude sickness.

THE MIDGAME: THE SOVIET DEFENCE

The Taste: Brined - Sour - Smoky - Tannic - Intense

In Soviet Moscow, life spirals: no food, just pickles; no rest, just brilliance on the brink of collapse. This drink channels Soviet lows. Brined, bitter, and built for those who think five moves ahead.

The ingredients

Slivovitz

Pickled Carrot Brine

Georgian Amber Rkatsiteli Wine

Pepper And Caraway-Infused Sunflower Oil

Tale of the ingredients

Slivovitz - A powerful, unaged plum brandy from Central Europe. Fruity but fiery, deeply traditional.



THE END GAME: CHECKMATE IN PARIS

The Taste: Sweet – Floral – Creamy – Balanced – Classy

Paris, the final game. It's played with elegance, restraint, and power. This cocktail mirrors that moment: a floral, sweet, gently bitter blend of poise and presence. A final flourish with the lightest smile.

The ingredients

Chateau Montifaud VSOP Cognac

Merlet Crème De Pêche

Vanilla Extract

Orange Blossom

Rosewater

Tale of the ingredients

Chateau Montifaud VSOP Cognac - Vineyards located in Petite Champagne eight to ten years of aging Cognac region of France, known for its notes of flowers on the vine, citrus, and wildflowers. Founded in 1837 and passed down for five generations, Montifaud one of the oldest cognac houses.



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TEA TIME

Step into Wonderland with this enchanting cocktail served for two to four people. In a curious teapot, ready to be poured into dainty cups and shared between mad friends or stranger strangers.

What's inside? Ah, that's the mystery. The Queen forbids us from saying. Each visit brings a new surprise, fragrant, playful, and delightfully peculiar. After all, in Wonderland, nothing is ever quite what it seems.



FOR
26.-

