

TIGER BAR

PRESS RELEASE

TIGER BAR

C/O Panama Restaurant & Bar
Potsdamer Strasse 91 | 10785 Berlin

TIGER BAR

BRINGING TERROIR TO SPIRITS

Berlin, 21st June 2018: *Tiger Bar* is re-launching with a meticulously curated menu of terroir-based cocktails. Four base spirits are aged in specific German terroirs with two different cocktails created from each. This innovative selection of drinks coincides with *Tiger Bar*'s philosophy of discovering the regionality of ingredients and the effects place has on taste.

"While kitchens can use local farms and great wines to showcase the region that they represent, we felt like cocktails are put at a disadvantage, as most spirits are largely commercial products. We are now setting out to find a way to bring regional authenticity to cocktails." – Joshua Lange, F&B Director

Various kinds of stones were brought to Berlin from regions of Germany such as Mosel, Rheingau and Pfalz. These different terroir produce uniquely aged spirits that compose not only a multifaceted flavour profile, but add a story behind each drink for the guests to discover. The possibilities of new flavours and combinations using terroir are endless- giving cocktails of such layered complexity that they rival anything coming out of our kitchen or cellar.

Tiger Bar, which opened December 1st 2016, as the extension of renowned restaurant *Panama*, has explored the concept of terroir from the outset, being inspired by *Panama*'s kitchen and wine menu. The close collaboration between kitchen and bar, that includes the selection of bar snacks created by Head Chef Sophia Rudolph, as well as the shared and sustainable use of produce, influenced terroir-themed menus in the past.

While the theme was implemented playfully through single ingredients or conceptually, in terms of the product's origins, the bar team is now exploring it on a universal and ground breaking level by making terroir spirits the base element of every cocktail on the menu.

The new *Tiger Bar* menu not only shows the determination to pioneer terroir cocktails, but also the complexity terroir spirits offer.

Matt Boswell, Bar Chef at *Tiger Bar* explains the process leading to the new summer menu by stating, *"Beverage pairings are an important part of this restaurant and we have previously wanted to have some of the dishes paired with a cocktail instead of a wine or beer, but the wine teams always make it hard with their pairings being so good! I really admire how the gun smoke/flintiness of a Pouilly-Fumé, for example, works with the salty/oily richness of a Mackerel or how the sharp black slate in a Priorat intensifies the spices on a grilled piece of meat, therefore I asked myself, 'How can we achieve the same effect with cocktail pairings.'"*

Joshua Lange adds, *"We are excited for people to try these drinks because we know they'll be just as surprised as we were our first time trying them."*

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What started as just an idea for an experiment turned into a whole new world for us, one so big that we saw it needed its own bar and program. The possibilities of new flavours and combinations using terroir are endless - giving cocktails of such layered complexity that they rival anything coming out of our kitchen or cellar.

To create each season's menu, four base spirits are infused and then aged in different terroir with two unique cocktails fashioned, one as a lighter highball and the second as a more concentrated stirred drink. We are excited for people to try these drinks because we know they'll be just as surprised as we were our first time trying them.

MINERAL

Base spirits are aged on different terroirs... each providing a unique character, depth and complex finish to our cocktails

— all cocktails 12€

LIMESTONE



Rhubarb Fizz

Fermented rhubarb water kefir, dill aquavit & limestone rested vodka



Spring Martini

House blended vermouth, nectarine & limestone rested quinoa vodka



BLUE SLATE



Herbal G&T

Lemon sherbet, tarragon sorrel tincture & blue slate rested gin



Pistachio Gimlet

Lemon pistachio orgeat, bay leaf & blue slate rested gin



PHYLLITE



Plum Pisco

plum coriander shrub, ginger beer & phyllite rested pisco



White Sazerac

Elderflower, tonka bean, Peychaud's bitters & phyllite rested pisco



RED SLATE



Berliner Señorita

Strawberry cordial, pét-nat cidre, lavender bitters & red slate rested tequila



Old Pal

Toasted barley vermouth, wild berry amaro & red slate rested tequila

ERDE & WASSER

EARTH & WATER

KLEINIGKEITEN | BIS 23 UHR

SNACKS | UNTIL 11 PM

Saure Forelle, Chorizo, Dattelbrot — 8

Pickled trout, chorizo, pumpernickel

Mixed Pickles — 6

Mixed pickles

Tacos: fermentierter Rotkohl & Kräuterseitling, Sumach — 8

Tacos: fermented red cabbage & king oyster mushroom, sumac

Geräucherte Neue Kartoffeln — 6

Smoked baby potatoes

Hausgemachte Dips — 1,5

Jalapeño-Mayonnaise | Sour Cream | Mojo Verde

Housemade dips

Jalapeño mayonnaise / sour cream / mojo verde

Panama-Empanadas & Sesam-Ponzu — 11

Panama empanadas & sesame ponzu

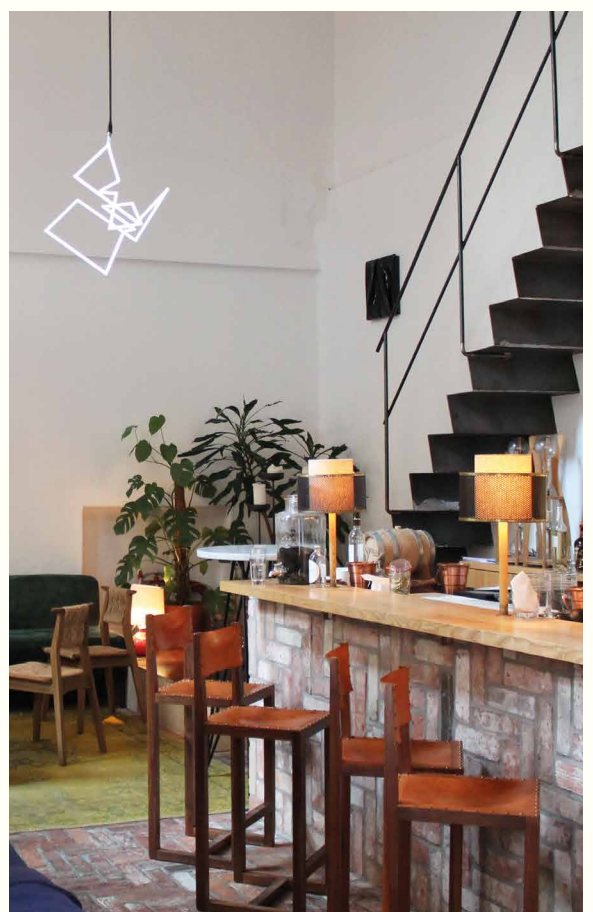
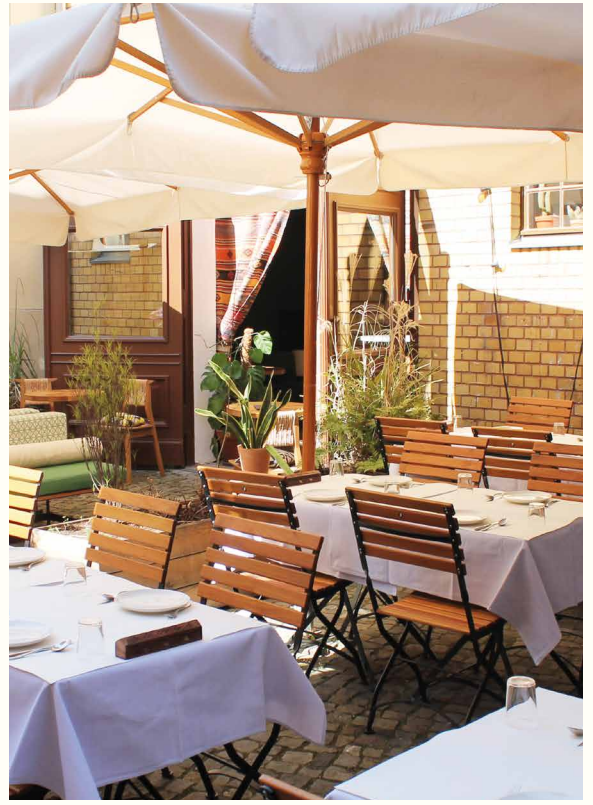
Tatar vom Hohenloher Rind, eingelegte Shiitake, — 16

rote Johannisbeere

Hohenlobe beef tartare, preserved shiitake, red currant

Stulle — 3

focaccia



ADDRESS & OPENING TIMES

Tiger Bar
c/o PANAMA
Potsdamer Strasse 91 – *Backyard studio*
10785 Berlin

WEBSITE www.oh-panama.com/tigerbar

PHONE +49 (0)30 983 208 435

Open Tuesday – Saturday from 8pm

Live Music every Thursday from 8pm

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No reservations

CONTACTS

If you would like to schedule an interview, press visit or if you have any further questions or queries please do not hesitate to contact:

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