



RIEMERSCHMID



WELCOME TO THE WORLD OF FLAVOURS

Quality:

- Riemerschmid pays special attention to the choice of raw materials and the careful production of all ingredients.

No AZO dye added.

- For decades, Riemerschmid has gained the trust of both consumers and barkeepers. Today, Riemerschmid is the biggest Premium syrup producer in Germany.



Advantages:

- Optimal consistency: good, consistent pouring quality.
- Good solubility characteristics.
- Highly concentrated syrups with high-quality ingredients.
- Long shelf life – even after opening and unrefrigerated
- Intensive flavor in Cocktails and hot drinks.
- Easy to mix with alcoholic and non-alcoholic drinks, cocktails and coffees.



Bar syrups.

The Riemerschmid bar syrups impress with their quality. The new bottle shape has been developed in close cooperation with bartenders, they are customized for professional applications. It has finger grips and an extended bottleneck to facilitate the handling and flair displays. The built-in spout allows drip-free, easy pouring. The syrups are ideal for cocktails, for flavoring hot beverages and for baking. The composition of natural fruit flavors and ingredients to give cocktails an harmonious taste and aromatic scent. In addition, they provide good pouring and solubility characteristics for quick and easy preparation.

Sirops de bar.

Les sirops de bar Riemerschmid impressionnent autant par leur contenant que par leur contenu. La nouvelle forme de la bouteille a été conçue en étroite collaboration avec les barmans afin de l'optimiser pour les applications professionnelles. Elle a des creux pour les doigts et un goulot allongé permettant de faciliter la manipulation sans éclaboussures. Les sirops sont idéaux pour les cocktails, pour aromatiser les boissons chaudes ou pour la cuisson. La composition aromatique des fruits naturels est idéale pour donner à un cocktail un goût harmonieux. En plus d'avoir une bonne fluidité et une dissolubilité rapide et facile.



Fruit syrups.

A must for drinks and desserts.

The Riemerschmid fruit syrups are made from juice of pure fruit pulp. The native fruits are processed in-house with the exotic fruit juice and fruit puree.

Due to the high content of fruits and fruit pulp, the syrup is dense so it is recommended to shake the bottle vigorously prior to using.

The fruit syrups are used both by the professional bartenders and at home when mixing drinks or to make snow cones for example. They are also popular for cooking refined dishes and used in the preparation of desserts.

Sirops de fruits.

Un «*must*» pour les boissons et les desserts.

Les sirops de fruits Riemerschmid sont fabriqués à partir de jus de la pulpe de fruits pur et de sucre. Les jus de fruits exotiques et les purées de fruits indigènes sont traités à l'interne.

En raison de leur forte teneur en fruit et pulpe, les sirops sont très sirupeux. Il est donc recommandé de bien agiter les bouteilles avant de les utiliser.

Les sirops de fruits sont utilisés à la fois par les barmans professionnels, les cuisiniers, les pâtisseries, ainsi que pour faire des barbotines à la maison par exemple. Ils sont aussi populaires dans la préparation de desserts et de plats raffinés.

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COFFEE TRENDS

Coffee syrups.

Coffee and other hot drinks are flavored with syrup more and more often. The bar-syrups of Riemerschmid are ideally suited. They have a balanced flavor and unique aroma. They dissolve quickly and easily in the coffee, allowing the enjoyment of hot beverages.

Besides using it in traditional coffee or espresso, make it a cappuccino, latte and other hot drinks (milk, tea or egg nog) to enhance the flavors, creams can be flavored with bar syrups!

The new bottle shape is designed for professional work. The handles and the extended bottleneck facilitate handling, the built-in spout allows drip-free and easy dispensing. So, all hot drinks are flavored perfectly. The most popular coffee-flavored varieties are also available in a convenient 250ml trial size. The format is perfect for home use. The practical bottle shape fits perfectly in the hand for ease of handling.

Eliminate the use of sweetening with sugar or sweeteners by using syrups.





Recipes for chocolate drinks

Preparation:

Heat the milk, place the ingredients in a cup, pour in hot milk and stir well.

Orange marzipan

- 110 ml milk
- 3 tbsp. cocoa
- 20 ml Cointreau
- 40 ml Riemerschmid almond bar syrup
- 1 pinch cayenne pepper

Chocolate Advent

- 130 ml milk
- 3 tbsp. cocoa
- 20 ml Riemerschmid chocolate bar syrup
- 10 ml Riemerschmid hazelnut bar syrup
- 1/2 tsp. pumpkin pie spice

Coriander and Coconut

- 10 g white chocolate block stirred into the glass
- 30 ml Riemerschmid coconut bar syrup
- 1 pinch coriander

Rosemary-Caramel

- 130 ml milk
- 2 tsp. cocoa
- 10 ml Riemerschmid chocolate bar syrup
- 4 oz. cognac VSOP
- 1 oz. Rhum blanc

Tip: If you're out of cocoa, bar-pro Thomas Magg recommends replacing the specified quantity of cocoa with grated chocolate.



Tout le monde aime Hugo!

- 20 ml de sirop de fruit baie de sureau
- 1/2 verre de quartiers de lime
- 3-4 feuilles de menthe poivrée fraîches
- Remplir avec un champagne ou un vin blanc mousseux

Everyone loves Hugo!

- 20 ml of elderflower fruit syrup
- 1/2 glass of lemon quarters
- 3-4 leaves of fresh peppermint
- Fill with champagne or white sparkling wine



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Sprinter (alcohol free)

Ingredients:

- 30 ml Black Elderberry Riemerschmid bar syrup
- 20 ml lemon juice
- 6 oz. apple juice (unfiltered)
- 4 oz. cranberry juice

Preparation:

Shake everything vigorously and pour into a glass filled with crushed ice.

Decoration:

Serve with an apple column and a black straw.



Sailor Jo Mojito

Ingredients:

- 20 ml blackcurrant Riemerschmid bar syrup
- 6 oz. Sailor jerry
- 3 oz. bar spoon frozen black currants
- 1/2 lime, fresh peppermint leaves, soda

Preparation:

Squeeze half lime in tall glass, add the syrup and mint leaves. Mash with a wooden pestle. Add the rum and fill the glass with ice cubes and the frozen currants. Add a dash of soda and stir briefly.

Decoration:

Garnish the glass with a sprig of mint.



Geishas Secret

Ingredients:

- 25 ml Riemerschmid Elderflower fruit syrup
- 15 ml Riemerschmid Vanilla bar syrup
- 4 lime leaves
- 10 oz. Arizona green tea
- 40 ml Schweppes orange bitters

Preparation:

Mash lime leaves with green tea with a wooden pestle, fill a shaker with ice cubes, add the remaining ingredients, shake vigorously and strain into a highball glass.

Decoration:

Fresh lime leaves into the glass, orchid, vanilla pod.



Whitley Neil meets Rhubarb

Ingredients:

- 20 ml Riemerschmid Rhubarb bar syrup
- 50 ml Gin (for example: Whitley Neil)
- Fill with tonic water

Preparation:

Whitley Neil Gin and Riemerschmid rhubarb bar syrup into a highball glass with ice and pour down tonic water.

Decoration:

Strawberries and strawberries on skewers.



Raspberry Zoom

Ingredients:

- 10 ml Riemerschmid Vanilla bar syrup
- 10 ml Riemerschmid Raspberry fruit syrup
- 30 ml Blueberry juice
- 12 oz. Mandarin orange green tea (AriZona)
- 3/8 pcs fresh lime

Preparation:

Mix lime pieces, ice cubes and all the other ingredients in a blender. Fill with ice and stir.

Decoration:

Basil, blackberries, red currants, vanilla bean.



Black Celebration

Ingredients:

- 20 ml Riemerschmid Vanilla bar syrup
- 1.5 oz. lime juice
- 6 oz. black currant nectar
- 2 tbsp. Cumberland sauce
- 4 pcs fresh basil leaves

Preparation:

Shake all ingredients vigorously, double strain into a chilled cocktail glass.

Decoration:

Basil and white flower.





Trout fillet with cranberry-horseradish cream on bread toast.

Ingredients for 4 servings:

- 4 Pieces of smoked trout fillet, skinless and boneless
- 4 Slices of bread
- 40 g butter
- 3 Spoonfuls of Riemerschmid cranberry fruit syrup
- 2 Spoonfuls of cream-horseradish
- 100 ml whipped cream
- Salt, pepper, lemon juice
- 8 leaves of Roman or Curled lettuce
- One-half bunch of fresh dills

Preparation:

Cut the bread in half diagonally and grill in a frying pan on the oven. Stir whipped cream, spices, horseradish and cranberry syrup with a whisk and fill in an injection pocket with a star nozzle. Add to each slice of toast a lettuce leaf, half a trout fillet and mix by adding drops of cranberry cream. Garnish each slice with a bunch of dill and serve immediately.

Flavors List

Riemerschmid Almond Barsyrup

The fine taste of the almond to flavour food and drinks.

Riemerschmid Amaretto Barsyrup

Amaretto flavour to make your coffee really tasty!

Riemerschmid Banane Barsyrup

A juicy flavour - a must for every bar!

Riemerschmid Bitter Barsyrup

All the characteristics of an Italian bitter - but non-alcoholic. Ideally suited for the preparation of refreshing drinks and cocktails.

Riemerschmid Blood Orange Barsyrup

Great flavour with premium quality and appearance, tested by leading professional barkeepers.

Riemerschmid Blue Curaçao Barsyrup

The classic flavour for every bar.

Riemerschmid Cane Sugar Barsyrup

A must for every bar! Ideal replacement for sugar.

Riemerschmid Caramel Barsyrup

Great flavour of premium quality and appearance, tested by leading professional barkeepers.

Riemerschmid Chocolate Barsyrup

The flavour to make your coffee really tasty!

Riemerschmid Coconut Barsyrup

Processed into syrup with sugar, coconut milk is excellently suited to all types of sweets and mixed drinks.

Riemerschmid Cranberry Barsyrup

Flavour of premium quality and appearance, tested by leading professional barkeepers.

Riemerschmid Hazelnut Barsyrup

Flavour your coffee really tasty!

Riemerschmid Lime Barsyrup

Lime juice, but also pieces or slices of the fruit, is ideally suited for the preparation of cocktails, long drinks and non-alcoholic refreshments.



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Riemerschmid Lime Juice Barsyrup

Lime Juice to break you into a smile - Lime Juice is quite sour. Suitable for many famous drinks such as Mojito.

Riemerschmid Mango Barsyrup

Mango syrup is particularly suited for sweets and as a mix ingredient in wonderful cocktails, due to its glowing orange appearance and fine fruity taste.

Riemerschmid Passion Fruit Barsyrup

In its tropical habitat, the passion fruit is known particularly for its thirst-quenching juice, excellently suited as a mix ingredient in exotic cocktails and long drinks.

Riemerschmid Peach Barsyrup

The taste of Riemerschmid Peach Bar-Syrup will captivate you. Mix with Riemerschmid Peach Barsyrup the best "Sex on the Beach" you have ever had.

Riemerschmid Peppermint Barsyrup

Unmistakable fresh taste of peppermint.

Riemerschmid Grenadine Barsyrup

Grenadine syrup with extracts of herbs and fruit is distinctive due to its superb, pleasantly sweet flavour and also its colour. It can be used to round off and refine mixed drinks, especially long drinks. Pomegranate is regarded as an indispensable requisite in every bar.

Riemerschmid Strawberry Barsyrup

With the intensive taste of strawberries to mix cocktails and to flavour food.

Riemerschmid Vanilla Barsyrup

Flavour your coffee really tasty!

Riemerschmid Watermelon Barsyrup

The delicious flavour Watermelon. Discover the freshness of the enchanting Riemerschmid Watermelon Syrup.

Riemerschmid Woodruf Barsyrup

Great flavour of premium quality and appearance, tested by leading professional barkeepers.

New: Riemerschmid Raspberry Barsyrup

With the intensive taste of raspberry to mix cocktails and to flavour food.

New flavors: Rhubarb, Elderberry, Blackcurrant, White Chocolate, Orange-Sea Buckthorn & Lemon-Ginger-Lemongrass.



RIEMERSCHMID

NEW

R RIEMERSCHMID
BAR-SYRUPS

Our non-alcoholic Bitter Aperitif

THE INSPIRATION FOR REFRESHING SUMMER DRINKS

- Riemerol Bar-Syrup has all the qualities of an Italian bitters, however, it is alcohol free
- You can mix Riemerol with various types of soft drinks and aperitifs, for example with prosecco, sparkling wine, soda, orange or maracuja juice
- Mixing Riemerol with certain mineral waters creates an unexpected "magic effect" occurs – the drink turns pink
- With its perfect pouring characteristics great solubility and intensive flavour, Riemerol is an ideal syrup for cocktails
- Like all Riemerschmid Bar-Syrups, Riemerol has a shelf life of at least 24 months, even after opening and unrefrigerated

Also try out Bitter Bar-Syrup. With its luminous red colour and bitter taste you will have another non-alcoholic Riemerschmid highlight.



RIEMEROL SPRIZZ



alcohol-free

INGREDIENTS

40 ml Riemerol, 60 ml alcohol free sparkling wine,
20 ml soda, orange slices, ice cubes

PREPARATION

- Put ice cubes and orange slices into a wine glass
- Add 40 ml Riemerol, 6cl alcohol free sparkling wine and 20 ml soda
- Garnish with a slice of orange and a sprig of mint

OUR TIP: Riemerol mixed with sparkling wine is also a delicious experience!

RIEMEROL TONIC

INGREDIENTS

40 ml Riemerol, 120 ml Tonic Water, $\frac{1}{4}$ orange, ice cubes

PREPARATION

- Cut the orange into slices
- Put ice cubes and orange slices into a long drink glass
- Add 40 ml Riemerol and 120 ml Tonic Water
- Garnish with a slice of lemon and a sprig of mint



alcohol-free

Enjoy
the refreshing **SENSation**