

## Belmond Grand Hotel Europe St. Petersburg: Cocktails

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This large hotel located just off the Nevsky Prospect has a storied Russian history—it is where Tchaikovsky spent his honeymoon and was a favorite with Dostoevsky. The hotel’s Art-Nouveau Lobby Bar is the ideal place to let your mind wander back to this era, while sipping one of these decadent signature cocktails.

### **COCKTAIL “AKHMATOVA” (serves one)**

This cocktail is inspired by Anna Akhmatova—a poet of the Silver Age and a synonym to Art Nouveau in Russian literature. Ingredients:

- Gin 4 cl
- Lillet Blanc 4 cl
- St Germain liqueur 1 cl
- Martini Dry 1 cl
- Garnish – orange chips

Put all ingredients in a cocktail shaker and shake well. Strain into a chilled glass. Rub the edge of the glass with a slice of lemon. Decorate with orange chips.



### **COCKTAIL “MILLION RED ROSES” (serves one)**

This cocktail evokes the romance of St. Petersburg—and the signature Russian red.

Ingredients:

- Vodka Russian Standard Platinum 4 cl
- Grapefruit juice 10 cl
- Honey Syrup 2 cl
- Sparkling wine 10 cl
- Garnish – Aspidistra leaf, rose petals

Pour vodka, juice and syrup in a cocktail shaker and shake well. Strain into a chilled glass with a few ice cubes at the bottom. Add sparkling wine and mix.



*Photos courtesy the Belmond Grand Hotel Europe*