

Signature Cocktails

Surrealism was an artistic and literary movement that emerged in the 1920s, seeking to unlock the creative potential of the unconscious mind by depicting dreamlike, irrational, and fantastical imagery that defied logical reality. Artists created works that juxtaposed unexpected elements and explored themes of desire, death, and the subconscious.

Elsa Schiaparelli was one of the most prominent members of the 1930s surrealist movement in Paris and known for incorporating surrealist elements into her designs and collaborating with prominent surrealist artists to create unique and often shocking fashion statements.

Our menu pays homage to her and many of her friends and contemporaries by taking a classic cocktail and elevating it in a bold new fashion.



SERVING UP
JUST WHAT
YOU WANT.

COCKTAILS £18

NON-ALCOHOLIC £14

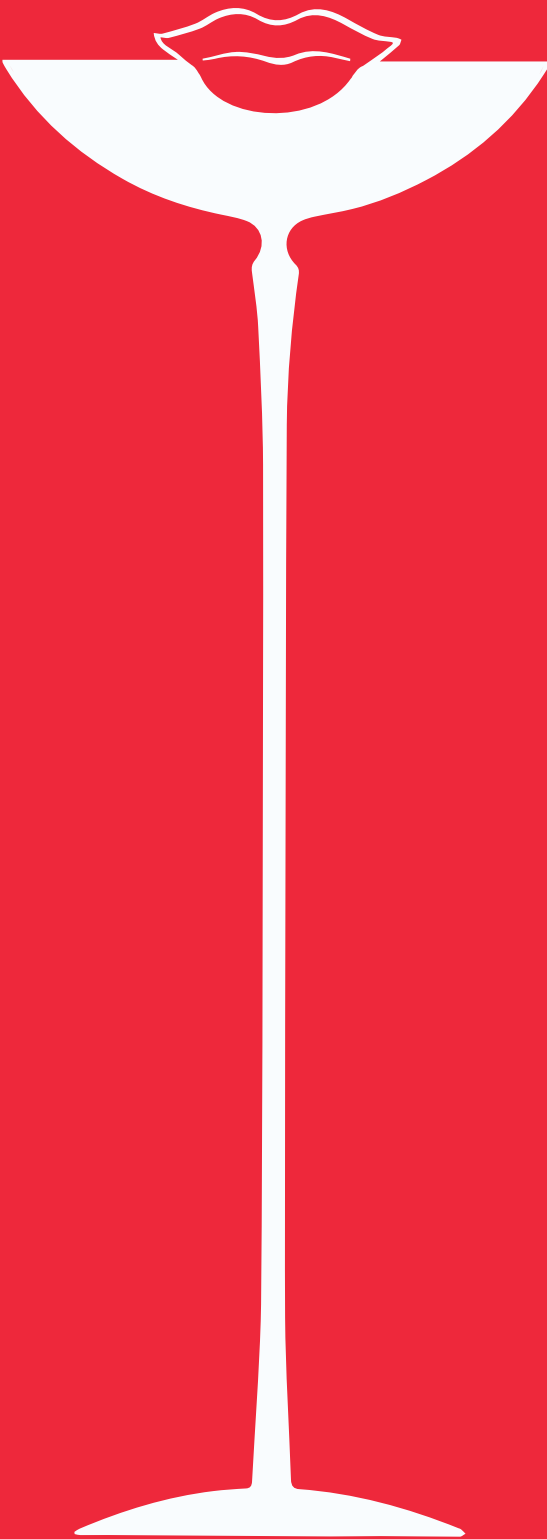


Elsa's bar is named in honour of Elsa Schiaparelli, who was first introduced to Braemar by her great friend, Frances Farquharson, the first wife of the 16th Laird of Invercauld and former editor of Harper's Bazaar.

Elsa was an Italian fashion designer, who was inspired by the Surrealist art movement and worked closely with Salvador Dali and Man Ray throughout her life. One of her most prominent creations was the invention of 'Shocking Pink', a colour which you will find throughout this menu and the bar itself.



Elsa's



COCKTAIL MENU

Shocking Pink

Hugo

TANQUERAY NO.10 GIN, KETEL ONE VODKA,
ELDERFLOWER, BLACK GRAPE, ITALICUS,
LILLET ROSA, SPARKLING WINE



Elsa's signature colour, Shocking Pink, came to her one day when she closed her eyes, blinded by a vivid shade of pink that left a lasting impression on her, acting as a muse for many of her future designs and perfumes.

Black grapes are used to invoke the shocking pink colour whilst we also add our homemade locally foraged elderflower liqueur.

NON-ALCOHOLIC

ELDERFLOWER, BLACK GRAPE
NOUGHTY SPARKLING WINE

Bubbly — Floral — Juicy



Portraits

Pornstar Martini

PISCO, PASSION FRUIT, GRAPEFRUIT,
VANILLA, LEMON, CHAMPAGNE



Alonsa Guevara is a modern Chilean-American artist, expressing femininity, fertility, metamorphosis, desire and passion through her series of fruit portraits. Two of her most famous are of passionfruit and grapefruit, both of which can be found in our take on a pornstar martini. Vodka has been switched with pisco, to pay homage to Guevara's Latin-American heritage. This bubbly and fruity aperitif is the ideal pre dinner drink as a substitute for a glass of champagne.

Tropical — Clean — Fizzy



Galyak

Dark and Stormy

SEAWOLF RUM, DEL MAGUEY MEZCAL, SCOTCH
BONNET, BLACK CARDAMOM, LIME, GINGER,



Ginger Rodgers was a well-known Hollywood star in the 1930s-50s. A close friend of Elsa among many other surrealist artists and fashion designers. In 1937 Ginger was pictured dressed in an iconic dark ruffled velvet coat named Galyak by Elsa, which inspired our take on a Dark and Stormy. Scotch bonnet and cardamom add a unique layer of velvety intrigue that leave the taste buds alight and wanting more.

NON-ALCOHOLIC

SCOTCH BONNET, CARDAMOM,
GINGER, LIME, ATOPIA, PENTIRE

Spicy — Smoky — Fiery



M.C. Grasshopper

Grasshopper

MILK VODKA, PISTACHIO, MINT,
WHITE CHOCOLATE, CREAM



M.C. Escher is unique amongst the surrealist movement being a graphic artist whose work is grounded in mathematical order. His artwork "Grasshopper" is a highly intricate depiction of a grasshopper on a deceptively simple background, composed of geometric patterns. Our twist on a grasshopper cocktail uses home-made pistachio cream adding complexity and a deeper flavour profile to this delicious post dinner classic.

Creamy — Nutty — Decadent



Venus

Daquari

HAVANA CLUB RUM, COCONUT,
MANGO, LIME



Man Ray was a significant contributor to the Parisian surrealist movement and is also known for his innovative photography. He worked with Elsa Schiaparelli, some of his photos of Elsa and her works can be seen in the bar itself. His piece "Venus en Plâtre et Fruits" depicts a bust of the goddess with a fruit bowl placed in the foreground which led to us creating a simple yet delicious twist on a classic daiquiri using lime, coconut and mango for a bright, all day sipper.

NON-ALCOHOLIC

SEEDLIP GROVE, COCONUT,
MANGO, LIME

Bright — Sweet — Fruity



Invercauld

Old Fashioned

BULLEIT BOURBON, JOHNNIE WALKER WHISKY,
RUM, INVERCAULD BEEF STEAK, THYME,
PEPPERCORN, GARLIC, MAPLE SYRUP



Inspired by Frances Farquharson, wife of the local laird, fashion editor of Harper's Bazaar and a close friend of Elsa. Credited alongside Elsa for 'bringing fashion to the Highlands', Frances was known for pushing boundaries. This inspired our unusual take on an old fashioned, combining whisky infused with local Invercauld beef, pink peppercorn bitters and maple syrup. This herbaceous, savoury and flavourful concoction is an imaginative way to prepare the palate for dinner.

Savoury — Surreal — Unique



Gala

Margarita

OLMECA PLATOS TEQUILLA, PICO DE GALLO,
CORIANDER, HONEY, JALAPENO,
LIME, ORANGE WINE



Salvador Dali is known as one of the greatest surrealist artists of all time and has many famous works, some in collaboration with Elsa Schiaparelli. His 1978 deliciously eccentric guide to wine, The Wines of Gala, explores the many myths of the grapes in sensuous, subversive works which inspired this margarita, pushing a more savoury blend of a picante and margarita with a tomato salsa tequila and orange wine.

NON-ALCOHOLIC

PICO DE GALLO, CORIANDER, LIME, HOT
HONEY, SEEDLIP GARDEN, ORANGE BLOSSOM

Refreshing — Vegetal — Bright



Song of Love

Negroni

TANQUERAY GIN, BASIL, CAMPARI,
ITALIAN BRANDY, LIMONCELLO, LEMON



Giorgio de Chirico was an Italian artist and writer born in Greece who strongly influenced the surrealists. Although he kept his distance from many other artists at the time, preferring to work independently, he met Elsa on many occasions and held her in high regard as a visionary. One of his most famous pieces "song of love" based on his Italian upbringing, provided inspiration for this cocktail. Using limoncello, Italian brandy, Campari and basil infused gin, this boozy negroni style sour is fruity and refreshing and is best drunk all day.

Boozy — Bright — Fruity

