

cocktails with mead



The meads from Malling Mjød are perfect for mixing drinks and cocktails.

On our website you'll find a great selection of cocktail recipes together with our favorite:



Malling Royale
1/2 Hyben Mjød
1/2 sparkling white wine

Bartender and barrista
Jesper Skov has created 5
cocktails in all for Malling
Mjød which you can see
on the back of this leaflet.

MALLING MJØD

*Malling Mjød is a meadery in Malling,
just south of Aarhus.*

*We have, as the only meadery in
Denmark, specialised ourselves in dry
and semidry modern types of mead
matured with herbs and fruit from the
region. **No sulfites. No chemicals.**
A bottle of handmade Malling Mjød
is at least 1 year in the making from the
honey must to finished product.*

*Hedemarksvej 11
8340 Malling
26 20 13 58
25 14 35 84*



the autumn meadow

6 cl bourbon whisky
1,5 cl Malus X Feminam
1,5 cl Hyben Mjød
2 cl sugar syrup
3 cl lime juice
Shake



the mead martini

6 cl Njord Mother Nature Gin
1,5 cl Malling Mjød Egelund
1 dash of orange bitters
Stir with ice in a mixing glass



bitter petals

6 cl Njord Gin Sun and Citrus
2 cl Egelund Mjød
1 cl Aperol
Shake



the meaded myrtille

8 - 10 mashed blueberries
6 cl Malling Mjød Hyben
(Rose Hip)
3 cl Njord Gin Sand & Sea
0,6 cl freshly squeezed lime juice
Shake



the rose hip carib

4 cl Skotlander Cask Rum
2 cl Hyben Mjød (rose hip)
1,5 cl dry Curaçao
1,5 cl lime juice
1 cl sugar syrup
Ice, cinnamon sticks