

**Who** would have thought that the world's favorite classic cocktail, *the Vodka Martini*, would reach entirely new, groundbreaking levels?

As a former bar and club owner I have always regarded the classic cocktail recipes as state-of-the-art. This was before I tried the world's first *Sparkling Vodka Martini*.

Never before have cocktails been mixed using a sparkling Vodka. The small delicate bubbles in *Camitz Sparkling Vodka* take the cocktail to a whole new dimension, visually as well as in taste and texture. The bubbles add an exciting and positive sensation, enhancing the existing mixed flavors. The art of mixing and drinking cocktails has been given a totally new meaning.

I am delighted to be a part of the development in this revolutionary new era of cocktails. I can proudly say that *Camitz Sparkling Vodka* will change the perception of Vodka forever.

Welcome to a brand new world of cocktails.



MAGNUS WENNERBERG  
*Global Brand Ambassador, Camitz + Lindberger*

Magnus Wennerberg is a certified sommelier with 19 years experience from the bar, club and restaurant business. He started his career as a dishwasher, became restaurant manager at the legendary *Café Opera* before founding several high-end establishments in Stockholm, among them *Hotellet*, one of Scandinavia's most famous venues.



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## Camitz Sparkling Passion Martini

*glass* Martini

*garnish* ½ passion fruit on rim

*method* Squeeze passion fruit into shaker. Add other ingredients (except Camitz Sparkling Vodka), shake with ice and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	½	Passion fruit
1/9	½	10	–	Strawberry liqueur
2/9	¾	20	–	Xanté pear liqueur
2/9	¾	20	–	Freshly squeezed lemon juice
4/9	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Kiwi Martini

*glass* Martini

*garnish* Kiwi wheel on rim

*method* Muddle kiwi in base of shaker. Add other ingredients (except Camitz Sparkling Vodka), shake with ice and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	1	Fresh kiwi fruit
1/3	¾	20	–	Kiwi liqueur
2/3	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Melon Martini

*glass* Martini

*garnish* Water melon wedge on rim

*method* Muddle melon in base of shaker. Add other ingredients (except Camitz Sparkling Vodka), shake with ice and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	2	Small slices of fresh water melon
1/3	¾	20	–	Melon liqueur
2/3	1½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Apple Sour Martini

*glass* Martini

*garnish* Green apple wedge on rim

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
2 / 11	¾	20	Apple juice
2 / 11	¾	20	Calvados
1 / 11	½	10	Apple Monin / Sour Apple Schnapps
2 / 11	¾	20	Freshly squeezed lemon juice
4 / 11	1 ½	40	Camitz Sparkling Vodka



## Camitz Sparkling Pinot Noir Martini

*glass* Martini

*garnish* Raspberry on stick and mint sprig

*method* Muddle raspberries in base of shaker. Add other ingredients (except Camitz Sparkling Vodka). Stir with ice and fine strain into chilled glass, then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	6	Fresh raspberries
–	–	–	3	Fresh mint leaves
4 / 12	1 ½	40	–	Pinot Noir (red wine)
1 / 12	½	10	–	Freshly squeezed lemon juice
1 / 12	½	10	–	Sugar (simple) syrup
6 / 12	2	60	–	Camitz Sparkling Vodka



## Camitz Sparkling Raspberry Martini

*glass* Martini

*garnish* Raspberries on stick

*method* Muddle raspberries in base of shaker. Add other ingredients (except Camitz Sparkling Vodka), shake with ice and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	6	Fresh raspberries
2/7	¾	20	–	Raspberry liqueur
1/7	½	10	–	Freshly squeezed lemon juice
4/7	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Blueberry Martini

*glass* Martini

*garnish* Fresh blueberries on stick

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl.oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	8	Fresh blueberries
2 / 7	¾	20	–	Light blueberry liqueur
1 / 7	½	10	–	Freshly squeezed lemon juice
4 / 7	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Berry & Herb Martini

*glass* Martini

*garnish* Maraschino cherry on stick

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
1/8	½	15	Galliano
1/8	½	15	Creme de Mure liqueur
1/8	½	10	Luxardo Maraschino liqueur
5/8	1 ½	40	Camitz Sparkling Vodka



## Camitz Sparkling Ginger Martini

*glass* Martini

*garnish* Thumbnail- sized slice of root ginger on stick

*method* Muddle ginger in base of shaker. Add other ingredients (except Champagne and Camitz Sparkling Vodka), shake with ice and fine strain into chilled glass. Top carefully with Champagne and Camitz Sparkling Vodka in the following order.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	2	Thumbnail- sized slices of root ginger
1/6	¾	20	–	Ginger liqueur
1/6	¾	20	–	Sugar (simple) syrup
2/6	1 ½	40	–	Champagne
2/6	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Lavender Martini

*glass* Martini

*garnish* No garnish

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into chilled glass, then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
2 / 10	¾	20	Parfait Amour
2 / 10	¾	20	Cranberry juice
1 / 10	½	10	Freshly squeezed lemon juice
1 / 10	½	10	Sugar (simple) syrup
4 / 10	1 ½	40	Camitz Sparkling Vodka



## Camitz Sparkling Sweet Midori Martini

*glass* Martini

*garnish* Mint sprig

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and fine strain into chilled glass, then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	10	Fresh mint leaves
1/8	½	1	2	Coco Monin
3/8	1	30	–	Midori liqueur
4/8	1½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Chablis Martini

*glass* Martini

*garnish* Mint sprig

*method* Stir all ingredients with ice (except Camitz Sparkling Vodka) and fine strain into chilled glass, Then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	6	Fresh mint leaves
4 / 12	1 ½	40	–	Chablis wine
1 / 12	½	10	–	Dry Vermouth
1 / 12	½	10	–	Sugar (simple) syrup
6 / 12	2	60	–	Camitz Sparkling Vodka



## Camitz Sparkling Cosmopolitan

*glass* Martini

*garnish* Lime wheel on rim

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl.oz.</i>	<i>ml</i>	<i>ingredients</i>
1/10	½	10	Cointreau / triple sec
1/10	½	10	Freshly squeezed lime juice
4/10	1 ½	40	Cranberry juice
4/10	1 ½	40	Camitz Sparkling Vodka





## Camitz Sparkling Summer Passion Martini

*glass* Martini

*garnish* Mint sprig

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and fine strain into chilled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	8	Fresh mint leaves
3/12	1	30	–	Passion fruit juice
2/12	¾	20	–	Freshly squeezed lemon juice
1/12	½	10	–	Sugar (simple) syrup
6/12	2	60	–	Camitz Sparkling Vodka

## Camitz Sparkling Espresso Martini

*glass* Martini

*garnish* Float three coffee beans

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into chilled glass, then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	1	Double espresso coffee (cold)
1/6	¾	20	–	Frangelico
1/6	¾	20	–	Bourbon whiskey
2/6	1 ½	40	–	Sugar (simple) syrup
2/6	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Vodka Martini

*glass* Martini

*garnish* Lemon zest string

*method* Pour vermouth into chilled glass. Swirl the vermouth to cover inside of glass and remove, then carefully pour Camitz Sparkling Vodka into the glass.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
1/5	½	10	Dry Vermouth
4/5	2	40	Camitz Sparkling Vodka



## Camitz Sparkling Limon

*glass* Rocks

*garnish* Lemon wedge

*method* Pour all ingredients into ice-filled glass (except Camitz Sparkling Vodka). Stir the drink, then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
1/4	¾	20	Dry Vermouth
1/4	¾	20	Limoncello
2/4	1 ½	40	Camitz Sparkling Vodka



## Camitz Sparkling Old Fashioned

*glass* Rocks

*garnish* Orange zest twist, lemon zest twist and tarragon sprig

*method* Stir sugar cube, angostura and soda water until the sugar cube melts. Add tarragon and two ice cubes and stir the drink. Fill up the glass with ice and top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>pcs</i>	<i>ingredients</i>
–	–	–	1	Sugar cube (white and hole)
–	–	–	2	Dashes Angostura Aromatic Bitters
–	–	–	1	Dash soda water
–	–	–	8	Tarragon leaves
1/1	1 ½	40	–	Camitz Sparkling Vodka



## Camitz Sparkling Sour

*glass* Rocks

*garnish* Orange wedges

*method* Shake all ingredients with ice (except Camitz Sparkling Vodka) and strain into ice-filled glass, then layer Camitz Sparkling Vodka by carefully pouring.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
2 / 15	$\frac{3}{4}$	20	Limoncello
2 / 15	$\frac{3}{4}$	20	Freshly squeezed orange juice
4 / 15	1 $\frac{1}{2}$	40	Freshly squeezed lemon juice
3 / 15	1	30	Sugar (simple) syrup
4 / 15	1 $\frac{1}{2}$	40	Camitz Sparkling Vodka



## Camitz Sparkling Ice Tea

*glass* Sling

*garnish* Cucumber wheels

*method* Pour all ingredients into ice-filled glass (except Champagne and Camitz Sparkling Vodka). Stir the drink, then layer Champagne and Camitz Sparkling Vodka by carefully pouring in the following order.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
2/20	$\frac{3}{4}$	20	Cointreau / triple sec
3/20	1	30	Freshly squeezed lemon juice
1/20	$\frac{1}{2}$	10	Sugar (simple) syrup
6/20	2	60	Rosé Champagne
8/20	2 $\frac{1}{2}$	80	Camitz Sparkling Vodka



## Camitz Sparkling Lemonade

*glass* Sling

*garnish* Orange wedge, lemon wedge and strawberries

*method* Pour all ingredients into ice-filled glass (except Camitz Sparkling Vodka). Stir the drink, then top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
1 / 8	¾	20	Pimm's
4 / 8	2 ½	80	Lemonade
3 / 8	2	60	Camitz Sparkling Vodka



## Camitz Sparkling Cooler

*glass* Sling

*garnish* Orange wedge and maraschino cherry

*method* Stir all ingredients with ice (except Camitz Sparkling Vodka) and strain into ice-filled glass. Top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
6 / 21	2	60	Chablis wine
2 / 21	$\frac{3}{4}$	20	St. Germain liqueur
2 / 21	$\frac{3}{4}$	20	Maraschino liqueur
4 / 21	1 $\frac{1}{2}$	40	Freshly squeezed lemon juice
3 / 21	1	30	Sugar (simple) syrup
4 / 21	1 $\frac{1}{2}$	40	Camitz Sparkling Vodka



## Camitz Sparkling Jägermeister

*glass* High ball

*garnish* Mint sprig

*method* Pour jägermeister into ice-filled glass, then layer Red Bull and Camitz Sparkling Vodka by carefully pouring in the following order.

<i>parts</i>	<i>fl.oz.</i>	<i>ml</i>	<i>ingredients</i>
1 / 4	1 ½	40	Jägermeister
2 / 4	2 ½	80	Red Bull
1 / 4	1 ½	40	Camitz Sparkling Vodka



## Camitz Sparkling Elder Flower Tonic

*glass* High ball

*garnish* Lemon wedge

*method* Pour all ingredients into ice-filled glass (except Camitz Sparkling Vodka). Stir the drink and top carefully with Camitz Sparkling Vodka.

<i>parts</i>	<i>fl.oz.</i>	<i>ml</i>	<i>ingredients</i>
1 / 5	½	10	St. Germain
	Top up with		Tonic water
4 / 5	1 ½	40	Camitz Sparkling Vodka



## Camitz Chambord Champagne Cocktail

*glass* Flute

*method* Refrigerate ingredients, then layer in chilled glass by carefully pouring in the following order.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
1/7	¾	20	Chambord liqueur
4/7	2 ½	80	Champagne
2/7	1 ½	40	Camitz Sparkling Vodka



## Camitz Blueberry Champagne Cocktail

*glass* Flute

*method* Refrigerate ingredients, then layer in chilled glass by carefully pouring in the following order.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
1/7	¾	20	White blueberry liqueur
1/7	½	20	Cranberry juice
3/7	2	60	Champagne
2/7	1 ½	40	Camitz Sparkling Vodka



## Camitz Bellini Champagne Cocktail

*glass* Flute

*method* Refrigerate ingredients, then layer in chilled glass by carefully pouring in the following order.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
3/14	1	30	Peach purée
7/14	2	70	Champagne
4/14	1 ½	40	Camitz Sparkling Vodka



## Camitz + Champagne, C&C

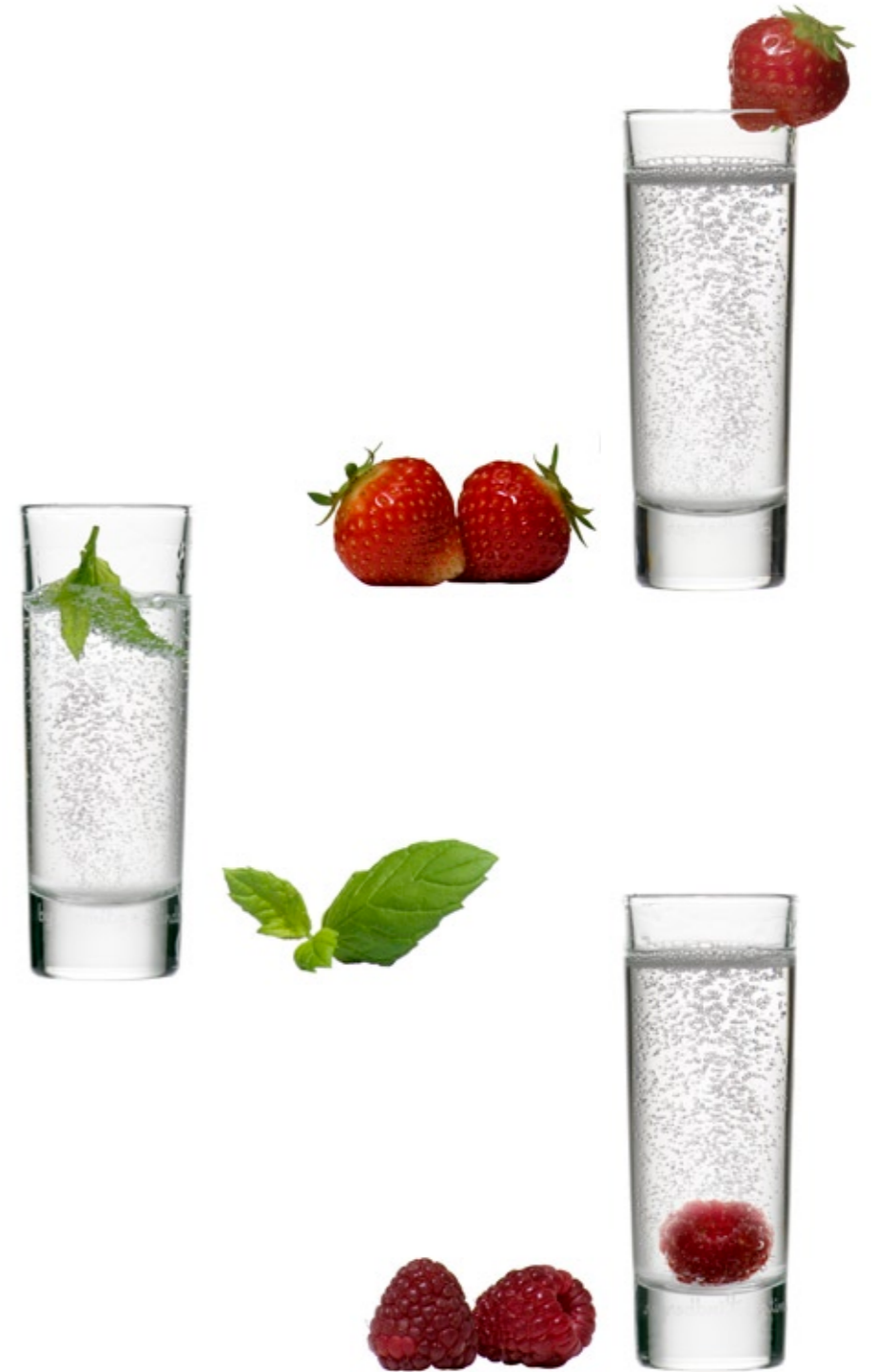
*glass* Flute

*method* Refrigerate ingredients, then layer in chilled glass by carefully pouring in the following order.

<i>parts</i>	<i>fl. oz.</i>	<i>ml</i>	<i>ingredients</i>
5 / 7	3 ½	100	Champagne
2 / 7	1 ½	40	Camitz Sparkling Vodka



**Camitz Sparkling Shots  
(strawberry, mint & raspberry)**



## This is Camitz

Camitz Sparkling Vodka is a unique and extraordinary, 100% all natural and refreshing Sparkling Vodka made in Sweden. We use only the highest quality grain from the celebrated wheat fields of Scandinavia. The water is sourced from the renowned ice age underground springs of Töllsjö, which contain the perfect balance of minerals to produce such exceptionally superior Vodka. Camitz Sparkling Vodka is 40% alc/vol and has been continuously distilled five times before its carbonation. The all natural source of carbonation is specially filtered for our use and is documented to be the cleanest gas of its kind in the world.

Camitz Sparkling Vodka elegantly balances a natural acidity with a light sweet finish, which is then amplified by delicate sparkling bubbles that underline the outstanding character of this Super Premium Vodka.

Our bottle has the first patented natural cork for a distilled spirit, allowing it to open with a 'pop'. The perfect serving temperature for Camitz Sparkling Vodka is a crisp +4°C/40°F, having been preferably refrigerated and then chilled on ice before serving. The bottle should be stored upright and should not be put in the freezer.





[www.camitzvodka.com](http://www.camitzvodka.com)

PHOTO Pål Allan DESIGN Lars Sundh PRINT Haha Print, China, 2009  
THANKS TO Vincent Tiger, Olle Gustafsson and Square Eat & Drink