

Signature Cocktails

Taking inspiration from our namesake Elsa Schiaparelli's designs, friendships – and sometimes arch enemies – we have produced a series of original cocktail creations that will surprise and delight, much like the rest of the Fife Arms hotel.

In addition, our bar staff will happily make any classic cocktail or mix a drink to your own specifications.



SERVING UP
JUST WHAT
YOU WANT.

COCKTAILS £16
NON-ALCOHOLIC £12

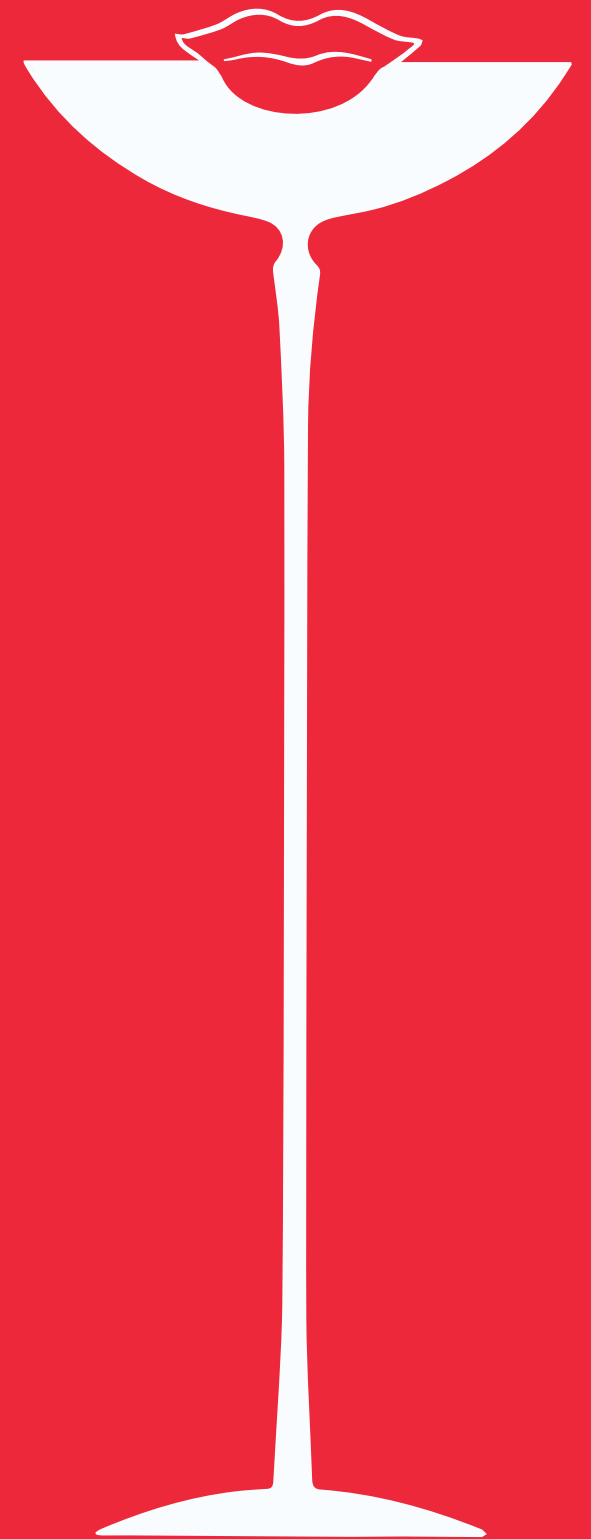


Elsa's bar is named in honour of Elsa Schiaparelli, who was first introduced to Braemar by her great friend, Frances Farquharson, the first wife of the 16th Laird of Invercauld and former editor of Harper's Bazaar.

Elsa was an Italian fashion designer, who was inspired by the Surrealist art movement and worked closely with Salvador Dali and May 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

Skeleton Dress

BONE MARROW HENNESEY VS,
MISO CREAM, CACAO BLANC, SALT, SALTED
DARK CHOCOLATE TUILLE

Inspired by a drawing from Salvador Dali to Elsa in 1938 of a female skeleton, this cocktail combines white bone colour with a jet back tuille garnish, whilst bone marrow vodka and miso cream offer a umami driven decadence.

UPGRADE TO HENNESSY XO £34

NON-ALCOHOLIC

BONE MARROW MISO, OAK EXTRACT,
WHITE CHOCOLATE, SALT, SALTED
DARK CHOCOLATE TUILLE

Creamy — Rich — Mineral



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Shocking Pink

KETEL ONE, LYCHEE CORDIAL, PINK
PEPPERCORN TINCTURE, DRAGON FRUIT,
ROOIBOS TEA, BUBBLES, STRAWBERRY DUST

“Bright, impossible, impudent, becoming, life-giving, like all the lights and the birds and the fish in the world put together...” Taking Elsa’s description of her Shocking Pink discovery, we’ve created a bright cocktail, both fruity and floral served with champagne.



NON-ALCOHOLIC

LYCHEE CORDIAL, PINK PEPPERCORN
TINCTURE, DRAGON FRUIT, ROOIBOS,
BUBBLES, STRAWBERRY DUST

Light — Bubbly — Elegant

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X = An Orange Rabbit

VOLCAN TEQUILA, CLARIFIED BANANA,
SILVER NEEDLE, COCCHI AMERICANO,
DOUBLE DUTCH TONIC

In 1936, Swiss-German artist Meret Oppenheim proposed a design of a fur bracelet to Elsa which she the designer then had made and featured in her Winter collection. The cocktail name comes from one of Oppenheim’s earliest entries in her journal with the rather cryptic “X= An Orange Rabbit”



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NON-ALCOHOLIC

SILVER NEEDLE AGAVE, BANANA,
WHITE PEACH, TONIC

Fizzy — Bright — Dry

Birds In A Cage

TANQUERAY IO, FRESH PINK
LADY APPLE,
CHAMOMILE, FINO SHERRY

Elsa’s favourite painting was Birds in a Cage by Pablo Picasso. This easy drinker has been created with a playful twist on the contrast of the image showcasing the opposite nature of the doves – soft delicate drink which has been hard shaken to ‘wake up the flavours’.



NON-ALCOHOLIC

GRAPEFRUIT, PINK LADY APPLE,
CHAMOMILE, SODA

Soft — Sweet — Floral

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Hard Chic

LANOLIN KETEL ONE, TANQUERAY GIN, NOILLY PRATT, APRICOT BRANDY, HOME-MADE ANISE BITTERS, SHOCKING PINK OIL



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Inspired by a drawing from Salvador Dali to Elsa in 1938 of a female skeleton, this cocktail combines white bone colour with a jet back tuille garnish, whilst bone marrow vodka and miso cream offer a umami driven decadence.

Dry — Clean — Complex

Constellation

RON ZACAPA RUM, BANANA, CARROT, PINEAPPLE, STRAWBERRY, COCONUT, BLACK CARDAMOM, BERGAMOT, TRI - CARROT STARS



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Taking inspiration from a necklace Elsa created using milk and formaldehyde, a process by which milk solids can form a polymer, we have created a classic clarified milk punch style serve. Gently balanced with fruits, spices and finished off with carrot stars.

Textural — Aromatic — Tropical

Ignition

BEURRE NOISETTE TANQUERAY, DOLIN BLANC, MARTINI BIANCO, PEAR CORDIAL, SMOKED SAGE AND CLARIFIED PEAR



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One night at a gala event, Elsa was famously set on fire by Coco Chanel whilst dancing (they were well known as bitter rivals). Here we have combined both French and Italian ingredients to create a classic bitter negroni with the addition of poached pear, beurre noisette and smoked sage.

Rich — Smoky — Complex

Superstition

BULLEIT RYE, JOHNNIE WALKER BLACK, BERGAMOT, COFFEE, PATCHOULI, LABDANUM, MOSS, HOMEMADE PERFUME



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Complex and aromatic in flavour, we have taken inspiration from the original recipe for Elsa’s shocking perfume. With heart notes of honey and rose, and base notes of oak moss and patchouli, we finish off with a spritz of our own homemade perfume.

Stiff — Floral — Earthy