

KÜBLER

THE ORIGINAL, FROM THE BIRTHPLACE

PRODUCT OF SWITZERLAND
SINCE 1863

*From the birthplace of Absinthe,
Kübler returns with the original family recipe.*



- 1 1/2 oz Gin
(preferably Right Gin)
- 3/4 oz Fresh-squeezed
lemon juice
- 3/4 oz Simple syrup
- 1/4 oz Kübler Absinthe

DIRECTIONS

Shake ingredients with ice.
Strain into a coupe and top
with Champagne.

KÜBLER 75



- 2 oz Vodka
- 1 1/2 oz Fresh-squeezed
orange juice
- 1 1/2 oz Pineapple juice
- 1/2 oz Kübler Absinthe
- 2 Dashes of
Angostura bitters

DIRECTIONS

Shake and strain into a
Collins glass with ice. Add
2 dashes of bitters on top.

VELVET

BIRTHPLACE

Val-De-Travers, Switzerland – The birthplace
of Absinthe and the birthplace of Kübler
where it has been distilled since 1863.

HERITAGE

Yves, a fifth generation Kübler, continues to
carry the tradition of producing the same
recipe today that his great grandfather – J.F.
Kübler – made until it was banned in 1910.
Kübler is the only Absinthe available that was
available during the Belle Epoque.

INTEGRITY

Kübler is a 106 proof clear Absinthe, a traditional
“La Bleue” from Switzerland. Kübler has not
changed the recipe to include sugar or artificial
colorings – maintaining its clarity and historical
integrity.

THE HOLY TRINITY

Kübler Absinthe is a liquor distilled from
neutral grain spirits and herbs, most importantly
“The Holy Trinity” – Grande Wormwood,
Anise, and Fennel. Our Artemisia Absinthium,
or Grande Wormwood, is grown exclusively for
Kübler by local farmers in the Val-de-Travers
region.

Rated #1 Absinthe
by The New York Times

www.kublerabsinthe.com

Kübler Absinthe encourages you to drink responsibly. 2009 Imported by Altamar Brands, LLC. Corona del Mar, Ca.