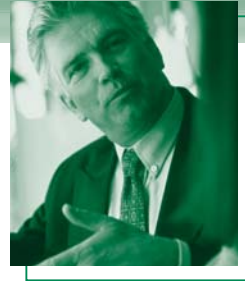


THE **Underberg**[®] HERBAL BREAK

**BETWEEN THE MAIN COURSE
AND DESSERT**



GIVE YOUR GUESTS A REAL TREAT!



Underberg®

the herbal break
during your meal



When the main course has been served and enjoyed, you would now normally offer the **dessert**

This is just the time for Underberg – the herbal break that really prepares you to enjoy your desert.

For centuries people have taken advantage of the digestive effects of spirits during the course of a meal and we at Underberg, are reviving this age old tradition – “the Underberg Herbal Break”.

So follow the tradition and offer your guests a glass of Underberg in the original tall glass after the main course as a “herbal break”.



The digestive properties of Underberg mean that your desserts will then be gladly accepted.



A small recommendation for a real boost in sales!

Because Underberg®



-  Revives the appetite and is an ideal appetizer for your dessert selection
-  Is a natural product
-  Does you good – especially after a good meal. Underberg works due to the power of selected and aromatic herbs from 43 countries
-  Promotes digestion. The gastric juices are stimulated in a prompt and pleasant way
-  Contains exactly the right amount of alcohol which is necessary for the optimal effect
-  Tastes as good as it feels!



This little recommendation
from
Underberg®

could boost your sales
by more than
per guest.

30%

Without **the Underberg herbal break**,
the meal ends with the main course.

With the sale of **the Underberg
herbal break** and the subsequent,
additional dessert and coffee you
could easily improve your sales per
guest by more than **30%**.

30%

Just try it!

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