

# Kumquat May

A seasonal citrus stars in a mountain twist on the caipirinha

BY ERICA DUECY



HIGH IN THE BAVARIAN MOUNTAINS SITS SEEHOTEL ÜBERFAHRT, AN award-winning luxury resort on the shores of Lake Tegernsee, in southern Germany. In winter, a well-heeled international clientele converges on the property to enjoy its ample amenities, stunning location, and sophisticated modern style. The resort lies in a valley bordering several cross-country and downhill ski areas, and sports like ice skating and Bavarian curling — pushing a heavy disk with a vertical handle across the ice, as far as possible — are accessible right outside. Guests looking for more-pampered pursuits may simply glide past the ice for Seehotel’s renowned spa or quartet of restaurants.

Another draw to Seehotel Überfahrt is its elegant après-ski scene. After the day’s activities, guests congregate in the lobby bar for drinks around the fireplace. There, “bar chef” Orhan Karasu mixes up memorable cocktails, including an alpine riff on the caipirinha called the Bombay Crushed.\* The citrusy drink features kumquats — which ripen in winter — muddled with sugar syrup and lime juice in a dry gin that is redolent with the alpine flavors of juniper and angelica. “It is very popular,” Karasu says. “It’s a little sweet, so you can drink two or three easily.” But Karasu recommends caution before heading back outside for another round of Bavarian curling. ❁

Germany is a long way from Brazil, but there’s a little bit of South America on tap in Überfahrt.