



Looking to immerse yourself into the local Belgian flavours? We're happy to present to you Panacea, our entry in the Supasawa Cocktail Competition 2025. And it is the Belgian-produced sour mixer Supasawa [@supasawaco](#) that brings a perfectly balanced tangy freshness to the cocktail.

Why Panacea? From "pan" meaning "everything" and "akos" meaning "remedy" comes the latin word "panacea": a miracle cure for all aches and ailments. A little wink to the next ingredient – Elixir Elvire – a triple gold winner at the Hamburg Europe Wine & Spirits Awards 2024 and produced by the Meetjesland distillery Borrel [@stokerijborrel](#) . There we also found what gives that extra "kick" to the experience – Olivia, a crisp-flavoured gin infused with blood orange.

To continue the theme and bring you an always welcomed sweetness, our bartender Tsveta infuses the syrup with blood orange tea and herbs picked fresh from our garden.

And we can't finish a walk through the Belgian fields without a beer, so we top off the freshly mixed potion with white beer for a touch of bitter and bubble.

So whether a pain ails you or you just want a taste of some of the best that Belgium has to offer we welcome you to the De Boshoeve to try our new cocktail Panacea and wish us good luck in the Supasawa Cocktail Competition 2025.