



The Ritz London launches new cocktail menu at The Rivoli Bar

Drawing upon biodynamic farming and philosophy



Launching in January 2025 at [The Rivoli Bar](#), the new menu titled *Biodynamic Forces Through The Alchemy of Planets and Plants* features 14 new cocktails that capture an essence of flavour not tasted anywhere else. The menu is inspired by biodynamic farming and offers guests an immersive, educational experience. This forward-thinking approach marries tradition with the most innovative technologies available, where each drink is crafted in perfect alignment with nature.

Biodynamic farming is a holistic and spiritual approach to agriculture first established by Rudolf Steiner in the 1920s, focusing on the interconnection of soil, plants, animals, and cosmic forces. Later, Maria Thun created the Biodynamic Calendar that maps out the influence of lunar and planetary cycles on the different days associated with specific parts of the plant—root, leaf, flower, or fruit—and their ideal times for harvesting.

Each cocktail is named after a planet on the Biodynamic Calendar and has been carefully crafted by Head Mixologist Michele Saladino and his team, with incredible attention to detail and flavours. Redefining the luxury cocktail experience, the new menu is interactive and incorporates elements that allow guests to dive deeper into the stories behind the cocktails. The interactive menu adds a layer of engagement to the cocktail journey, allowing guests to select their cocktail by exploring constellation diagrams and astrology signs on each page. It also features a flavour dial that links each cocktail to the Biodynamic Calendar, offering a unique way to discover various ingredients.

The guest experience is further enhanced by an exclusive collection of bespoke glassware, created to reflect the unique identity of each concept. The Ritz London worked with 3D Vault to design glassware crafted from ceramic, recycled glass, and PLA, a 100% natural material derived from renewable resources. Through 3D printing, 3D Vault creates precise models with zero material waste and high-quality durable products.



The Ritz London's team are using as many biodynamic ingredients where possible on the menu, taking into consideration what is seasonally available. Where this is not possible, organic or sustainable ingredients are sourced. Working closely with The Biodynamic Association Demeter, The Ritz London is building relationships with farmers, producers and suppliers across the world to source ingredients that meet the standards.

Personified by a fictional character The Astro Botanist, the Biodynamic Forces menu includes innovative takes on ten classic cocktails.

Jupiter, an elegant floral spritz, is poured at the table from a small fountain with a tap, and then topped up with biodynamic champagne. **The Moon**, a twist on the Dirty Martini with pear and miso, is presented in a pear-shaped glass with a luminescent moon. A take on the Negroni, **Mars**, is a sophisticated twist on a timeless classic. This version is elevated with a touch of saffron, adding earthy, grassy and floral aromas that bring a refined elegance to the drink. **The Sun**, beautifully combining rich, velvety dark chocolate with the sweetness of ripe black cherries, is both refreshing and full of flavour. Bursting with unique and exotic flavours, **Uranus** is a tequila-based cocktail and features fruity notes from prickly pear and caramelised yoghurt syrup.

Four of the cocktails can also be created alcohol free, named Elixir Naturalis. These include **Mercurius**, **Triton**, **Ariel** and **Phobos**.

Available exclusively in The Rivoli Bar all year round. Prices start from £23.00.

Reservations can be made in advance and secured with card details. The Rivoli Bar also operates a walk-in policy.

All imagery [HERE](#).

For more information please see [here](#) or contact ritzlondon@hunt-communications.com

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NOTES TO EDITORS:

ABOUT THE RITZ LONDON

The Ritz London, the iconic landmark conceived by renowned hotelier César Ritz, first opened its doors in 1906. Perfectly located in a landmark position in the heart of London's West End, The Ritz is moments from the finest shopping destinations the Capital has to offer, including the luxury designer brands of Bond Street and Regent Street and the unique and quintessentially British boutiques of Jermyn Street. Throughout its distinguished history, the iconic hotel has been at the heart of London society and continued to play host to Royalty, aristocracy, stars of stage and screen and countless other discerning guests. The first and only hotel to have received a Royal Warrant from His Royal Highness King Charles, The Ritz has deservedly taken its



place amongst the great hotels of the world and is the benchmark by which other hotels are measured. Most recently, The Ritz Restaurant was awarded a Michelin Star in the Michelin Guide Great Britain and Ireland 2017.

ABOUT THE RIVOLI BAR

Stylishly designed to create the impression of walking into a golden jewellery box, The Rivoli Bar is an Art Deco gem in the heart of The Ritz, with interiors lending the space perfectly to a festive experience. The sophisticated décor features gilded ceiling domes, patterned mirrors, and Lalique glass panels to further enhance the 1920s glamour. The Rivoli Bar's innovative spirit is expressed through its menu, from The Rivoli showpieces - certified classics available all year round - to The Rivoli creations; experimental twists on beloved combinations, which change with the seasons. Delighting the most refined of palettes, The Rivoli Bar's cocktails never fail to surprise and charm the senses.