

BARKARTE - BAR MENU



BAR

NATIONAL

NATIONAL

SIGNATURE COCKTAILS

The National Cognac, Sage, Blackberry, Pineapple	19
Ritzy Studer's Old Tom, Chartreuse, Junniper, Grape, Lime	19
Marc's Margarita Tequila Anejo, Quince, Rosemary, Maple syrup, Lime	19
Spicy Escoffier Vielle Poire, Wild Andalima Pepper, Maple syrup, Eggwhite	18

CHAMPAGNE COCKTAILS

Bellini Champagne & White Peach	21
Mûre Royal Champagne & Crème de Mûre	21
Oscar Wilde Champagne, Peychaud's, Gin & Absinthe	21
Prince of Wales Champagne, Brandy, Angostura, Bénédictine & Sugar	21
Seelbach Cocktail Champagne, Bourbon, Peychaud's, Cointreau & Angostura	21

NATIONAL

PRE DINNER COCKTAILS

Americano Campari & Vermouth Rosso	18
Negroni Gin, Campari & Vermouth Rosso	18
Boulevardier Bourbon, Campari & Vermouth	18
Old Fashioned Rye or Bourbon, Sugar, Angostura & Orange Peel	19
Martinez Gin, Vermouth, Maraschino, Angostura Bitters	18
Manhattan Whisky, Vermouth, Angostura Bitters	18
Sazerac Brandy or Rye, Absinthe & Sugar & Peychaud's	18

AFTER DINNER COKTAILS

Espresso Martini Vodka, Kahlua, Crème de Cacao, Galliano & Espresso	18
White Russian Vodka, Kahlua & Cream	18
Golden Nail Bourbon & Southern Comfort	18
B & B Brandy & Bénédictine	18

NATIONAL

0.0 Vol. % Cocktails

Foxtrot Four	14
Cranberry, Apple, Lemon	
Ipanema	14
Lime, Cane sugar & Ginger Ale	
Pelican	14
Lime, Lemon, Grapefruit & Grenadine	
Summer Cooler	14
Orange, Lemonade & Bitters*	

* Small amount of bitters can be used to flavour non-alcoholic beverages,
please be aware that bitters do contain alcohol.

NATIONAL

SPIRITS

**Choose your favourite filler:*

Tonic Water, Ginger Ale, Ginger Beer, Bitter Lemon, Soda, Coca-Cola 5

APERITIF 4CL

Martini Bianco	15%	10
Noilly Prat	18%	10
Cynar	16.5%	10
Campari	23%	10
Aperol	11%	10
Pernod	40%	10
Ricard	45%	10

mit Orangensaft/ Soda +6

mit frisch gepresstem Orangensaft +8

SHERRY 5CL

Lustau Manzanilla	17%	11.50
Lustau Oloroso	20%	12.50
Lustau Vors Pedro Jimenez	16%	23

PORT 5CL

Graham's Fine White	19%	9
Graham's Old Tawny 10 years	20%	13
Graham's Six Grapes Reserve	20%	11

GIN 2CL 4CL

Tanqueray	41.3%	13
Hendrick's	41.4%	15
Le Tribute	43%	16
Monkey 47	47%	17
Studer's Old Tom	44.4%	14
The Botanist	46%	14
Hayman's Old Tom	40%	13
Plymouth	41.2%	15
London Nr. 3	46%	18
Lucerne Dry Gin	40%	17

NATIONAL

VODKA		2CL	4CL
Beluga	40%		16
Grey Goose	40%		16
Belvedere	40%		16
Ketel One	40%		13
Stolichnaya Gold	40%		12
Ciroc	40%		15
RUM		2CL	4CL
Havana Club, 3 años	40%		13
Havana Club, 7 años	40%		14
Goslings Black Seal	40%		15
Ron Zacapa, Centenario XO Solera	40%	15	28
Ron Diplomatico	40%		20
Rum Nation Panama 21 years	40%	16	29
Plantation XO	40%		23
Pampero Aniversario	40%		17
Appleton Estate	43%		21
Trois Rivières VSOP	40%		19
Trois Rivières 12 years	42%		28

NATIONAL

TEQUILA/ MEZCAL		2CL	4CL
Volcán Tequila Blanco	40%		14
Volcán Tequila Anejo Cristalino	40%		16
San Cosme	40%		13
BITTER		2CL	4CL
Averna	32%		9
Ramazzotti	30%		9
Appenzeller	29%		9
Fernet Branca	40%	8	
Montenegro	23%		9
GRAPPA		2CL	4CL
Berta Valdavi di Moscato	40%	10	
Berta Grappa di Amarone «la musa»	40%	12	
Berta Grappa di Nebbiolo «Sori D'Olga»	40%	12	
Berta Grappa di Moscato «Duesorelle»	40%	12	
COGNAC		2CL	4CL
Remy Martin V.S.O.P.	40%	12	
Hennessy X.O.	40%	28	
Hine Cigar Reserve	40%	21	
Hine Antique X.O.	40%	23	
FASSBIND		2CL	4CL
Vielle Poire, Framboise, Prune, Pomme	40%	12	
Vieil Abricot	40%	12	
Rigi Kirsch	40%	12	
Mirabelle	40%	12	
BRANDY		2CL	4CL
Torres Jaime I		24	48
ARMAGNAC		2CL	4CL
Larressingle vielle armagnac	40%	14	
Ferté de Partenay V.S.O.P.	40%	18	

NATIONAL

WHISKY

AMERICAN		2CL	4CL
Rye			
Rittenhouse Rye	50%		15
Hudson Manhattan Rye	46%		23
Jim Beam Pre Prohibition Rye	40%		16
Bourbon			
Jim Beam Double Oak	43%		12
Hudson Baby Bourbon	46%		23
Maker's Mark	45%		14
Woodford Reserve	43.2%		16
Tennessee			
Jack Daniel's	40%		13
Jack Daniel's Gentleman Jack	40%		16
IRISH			
Jameson	40%		15
Tullamore Dew	40%		12
Redbreast 21 years	46%	22	43
CANADIAN			
Canadian Club	40%		14
BLENDED SCOTCH			
Johnnie Walker Red Label	40%		13
Johnnie Walker Black Label	40%		14
Ballantine's	40%		12
Ballantine's 12 years	40%		14
Ballantine's 17 years	40%		22
Chivas Regal 12 years	40%		14
Chivas Regal 18 years	40%		24

NATIONAL

HIGHLANDS - SINGLE MALTS 4CL

Glen Garioch Founder's Reserve	48%	15
Glenmorangie Original	43%	14
Glenmorangie Nectar d'Or	46%	18
Oban 14 Years	43%	16

LOWLANDS - SINGLE MALTS

Glenkinchie 12 years	43%	15
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SPEYSIDE - SINGLE MALTS

Aberlour 18 years	43%	27
Cragganmore 12 years	40%	16
Knockando 12 Years	43%	25
Macallan 12 years	40%	23
Strathmill 10 years	46%	15
Glenfiddich 18 years	40%	22

ISLE OF ISLAY - SINGLE MALTS

Lagavulin 16 years	43%	18
Laphroaig 10 years	40%	16
Bowmore 15 years	43%	19
Bruichladdich Octomore	59.5%	32
Ardbeg Uigeadail	54.2%	19

ISLE OF SKYE - SINGLE MALT

Talisker 10 years	45.8%	16
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ISLE OF ORKNEY - SINGLE MALTS

Scapa 16 years	40%	18
Highlandpark 12 years	40%	16

ISLE OF JURA - SINGLE MALTS

Jura 10 years	40%	16
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SWISS MALT

Two Ravens	43%	18
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NATIONAL

WINE BY THE GLASS

CHAMPAGNE

POL ROGER BRUT	1 DL	19
PINOT NOIR, PINOT MEUNIER, CHARDONNAY		
CHAMPAGNE, FRANKREICH		

SPARKLING WINES

L' ANIMA PROSECCO TREVISO DOC EXTRA DRY	1 DL	10
GLERA		
Vergani		
VENETO, ITALIEN		

NATIONAL

WHITE WINES

VINATTIERI BIANCO TICINO DOC CHARDONNAY, SAUVIGNON BLANC VINATTIERI TICINESI TESSIN, SCHWEIZ	1 DL	12
CAMESTRI, ROERO ARNEIS DOC 2021 ARNEIS MARCO PORELLO PIEMONTE, ITALIEN	1 DL	9
SCHIOPETTO SAUVIGNON BLANC SAUVIGNON BLANC MARIO SCHIOPETTO FRIAUL, ITALIEN	1 DL	13
NAIA DO VERDEJO NAIA RUEDA, SPANIEN	1 DL	11
CHÂTEAU GUIRAUD, BORDEAUX BLANC SEC SAUVIGNON BLANC, SÉMILLON CHÂTEAU GIRAUD BORDEAUX, FRANKREICH	1 DL	11
CHABLIS AOC CHAMP DES DUCS CHARDONNAY DOMAINE ALAIN GEOFFROY BURGUND, FRANKREICH	1 DL	12
7 TERROIRS GROSSE LAGE VDP RIESLING GUT HERMANNENBERG NAHE, DEUTSCHLAND	1 DL	9

NATIONAL

RED WINES

MERLOT DEL TICINO DOC TENUTA RONCO DELL'ANGELO MERLOT VINATTIERI TICINESI TESSIN, SCHWEIZ	1 DL	11
LIBERTÀ MERLOT, CABERNET FRANC, CABERNET SAUVIGNON COLLAZZI TOSCANA, ITALIEN	1 DL	9
RIPASSO LA CASETTA VALPOLICELLA SUP. DOC CORVINA, CROATINA, CORVINONE, RONDINELLA, MERLOT DOMINI VENETI VENETO, ITALIEN	1 DL	9
REMELLURI RESERVA DOCA BIO TEMPRANILLO, GARNACHA NEGRA, GRACIANO REMELLURI RIOJA, SPANIEN	1 DL	11
TERRA DE CUQUES NEGRE DOQ CARIGNAN, GARNACHA NEGRA TERROIR AL LIMIT PRIORAT, SPANIEN	1 DL	13
DUCHESSE AURÉLIE POMEROL AOC2019 MERLOT, CABERNET FRANC JEAN-PIERRE MOUEIX BORDEAUX, FRANKREICH	1 DL	14

NATIONAL

BEER

DRAFT BEER

Braugold	3dl	7
	5dl	9
Ittinger	3dl	7
	5dl	9

BOTTLED BEER

Eichhof Retro	3dl	8
Erdinger Weissbier (non-alcoholic)	3dl	8
Corona	3dl	8
Heineken	3dl	8
Erdinger Weisse, Hell oder Dunkel	5dl	9

SOFT DRINKS

Hauseistee	3dl	7
Coca-Cola, Coca-Cola Zero	3dl	6
Gazosa Limone	3dl	6
Gazosa Aranciata	3dl	6
Rivella Rot – Blau	3dl	6
Passugger/ Allegra	47cl	6
Passugger/ Allegra	77cl	9
Ramseier Apfelschorle, Süssmost	3dl	6
San Bitter, Crodino	1dl	6
Bitter Lemon	2dl	6
Ginger Ale	2dl	6
Tonic Water	2dl	6

NATIONAL

BAR FOOD

Gefüllte Oliven mit Mandeln und Sbrinz Möckli CHF 16.00
Olives stuffed with almonds and Sbrinz cubes

Caesar Ritz Salat CHF 29.00
mit Schweizer Poulet, Croutons, Speck, Parmesan, Caesar Dressing
Caesar Ritz Salad
with Swiss chicken, croutons, bacon, parmesan, Caesar dressing

Alternativ servieren wir Ihnen Ihren Caesar Ritz Salat auch vegetarisch
Alternatively, we serve your Caesar Ritz salad also vegetarian

Rindstatar mit geröstetem Markbein CHF 32.00
serviert mit getoastetem Brioche
Beef tartare (120g) with roasted Bone Marrow
served with toasted brioche

«National Burger» CHF 36.00
Schweizer Angus Rind, Brioche Bun, Schlossberger Käse, karamellisierte Zwiebeln,
hausgemachte Sauce, serviert mit Pommes Frites
«National Burger»
*Swiss Angus beef, brioche bun, Schlossberger cheese, caramelized onions,
homemade sauce, served with French fries*

Alternativ servieren wir Ihnen Ihren Burger auch vegetarisch
Alternatively, we serve your burger also vegetarian

«National» Clubsandwich CHF 38.00
Vollkorn Brioche Toast, Schweizer Pouletbrust, Lattich, Speck,
Ei und hausgemachte Mayonnaise, serviert mit Pommes Frites
«National» Clubsandwich
*Whole wheat brioche toast, Swiss chicken breast, lettuce, bacon,
egg and homemade mayonnaise, served with French fries*

Alternativ servieren wir Ihnen Ihr Clubsandwich auch vegetarisch
Alternatively, we serve your club sandwich also vegetarian

Mais Tacos CHF 29.00
gefüllt mit Pulled Pork vom Thurgauer Apfelschwein,
Avocado, Mais und mit Koriander und Salsa Roja garniert
Corn Tacos
*with Pulled Pork from Thurgau Apple Pork,
avocado, corn and garnished with cilantro and salsa roja*

NATIONAL

Veganes Vadouvan -Kichererbsen Curry* CHF 26.00

mit Süsskartoffeln, Koriander, Chili, serviert mit Naan Brot

Vegan Vadouvan chickpea curry

with sweet potatoes, garnished with coriander and chili served with naan bread

Heiss geräucherter Swiss Lachs CHF 29.00

mit Ravigote Sauce, Dill und Zitrone, serviert mit Brioche

Hot smoked Swiss salmon

Ravigote sauce, dill and lemon served with Brioche

National Platte* CHF 43.00

Auswahl von drei verschiedenen Schweizer Käse, Oliven

geräucherter Schinken, Salami und Mostbröckli, serviert mit Brot und Butter

National Platter

Variety of three different cheeses, olives

smoked ham, salami and air dried beef, served with bread and butter

** Gerne servieren wir Ihnen diese Speisen welche mit einem * versehen sind, auch nach 22.00 Uhr.*

**The dishes, which are marked with a * are also available after 22.00.*