

**BR**

BAR NATIONAL

BAR

---

MENU



## JULIETTES FAVOURITES

<b>Juliette</b>	14
National Gin, Raspberry, Lime, Ginger Beer	
<b>Francois</b>	14
Prosecco, Apple, Lime, Thyme, Tonic	
<b>Marc's Margarita</b>	18
Tequila Reposado, Quince, Rosemary, Maple syrup, Lime	
<b>Bellini</b>	21
Champagne, white Peach	
<b>BromBrom</b>	19
Havana 3y, blackberry, mint cane sugar, soda	
<b>Rhabarbara</b>	19
Absolut, rhubarb soda, mint, Lime, Soda	



## PRE DINNER COCKTAILS

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

## AFTER DINNER COCKTAILS

<b>Espresso Martini</b>	18
Vodka, Kahlua, Crème de Cacao, Galliano, Espresso	
<b>White Russian</b>	18
Vodka, Kahlua, Cream	
<b>Golden Nail</b>	18
Bourbon, Southern Comfort	
<b>B &amp; B</b>	18
Brandy, Bénédictine	
<b>Golden Cadillac</b>	18
Galliano, Crème de Cacao, Orange, Cream	



## MOCKTAILS

<b>N0groni</b>	12
Jsotta Senza, Tanqueray 0.0%, Sanbitter	
<b>Gimlet Zero</b>	15
Tanqueray 0.0%, Cordial, Lime	
<b>La Pomme Blanche</b>	15
Tanqueray 0.0%, Chartreuse verte*, Apple, Elderflower, Lemon	
<b>Foxtrot Four</b>	14
Cranberry, Apple, Lemon	
<b>Ipanema</b>	14
Lime, Cane sugar & Ginger Ale	
<b>Pelican</b>	14
Lime, Lemon, Grapefruit & Grenadine	

Geringe Mengen von Bitteraromen können zum Aromatisieren von nicht alkoholischen Getränken verwendet werden. Bitte beachten Sie, dass Bitteraromen Alkohol enthalten.

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



## SPIRITS

### CHOOSE YOUR FILLER

Tonic Water, Ginger Ale, Ginger Beer, Bitter Lemon, Soda, Coca-Cola	6
Orange juice	6
Fresh Orange juice	8

### APERITIF

		<b>4CL</b>
Martini Bianco	15%	10
Noilly Prat	18%	10
Cynar	16.5%	10
Campari	23%	10
Aperol	11%	10
Pernod	40%	10
Ricard	45%	10
Suze	20%	10
Dubonnet	14.8%	10

### SHERRY

		<b>5CL</b>
Lustau Manzanilla	17%	12
Lustau Oloroso	20%	13
Lustau VORS Pedro Jimenez	16%	23

### PORT

		<b>5CL</b>
Graham's Fine White	19%	9
Graham's Old Tawny 10 years	20%	13
Graham's Six Grapes Reserve	20%	11



<b>GIN</b>			<b>4CL</b>
Grand Hotel National Gin	43%		18
Plymouth	41.2%		15
Tanqueray	41.3%		13
Hendrick's	41.4%		15
Le Tribute	43%		16
Monkey 47	47%		18
Studer's Old Tom	44.4%		15
The Botanist	46%		14
Hayman's Old Tom	40%		13
London Nr. 3	46%		18
Lucerne Dry Gin	40%		17
<b>VODKA</b>			<b>4CL</b>
Absolut	42%		12
Absolut Elyx	42%		16
Beluga	40%		16
Grey Goose	40%		16
Belvedere	40%		16
Ketel One	40%		13
Ciroc	40%		15
<b>RUM</b>		<b>2CL</b>	<b>4CL</b>
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%		26
Pampero Aniversario	40%		17
Appleton Estate	43%		24
Trois Rivières VSOP	40%		19
Trois Rivières 12 years	42%		28

**TEQUILA/ MEZCAL**

Altos Tequila Reposado	40%		<b>4CL</b>
Altos Tequila Anejo Cristalino	40%		14
San Cosme	40%		16

**BITTER**

Averna	32%		<b>4CL</b>
Ramazzotti	30%		9
Appenzeller	29%		9
Fernet Branca	40%		9
Montenegro	23%		9

**GRAPPA**

Po' di Poli - Morbida	40%	<b>2CL</b>	
TRA NOI – Nebbiolo di Barolo	42%	12	
TRA NOI – Brunello	42%	16	
TRA NOI – Amarone	42%	16	
Liberta da Ponte Gran Riserva	40%	19	

**COGNAC**

Martell VS	40%	<b>2CL</b>	
Martell XO	40%	12	
Martell Cordon Bleu	40%	25	
Hennessy X.O.	40%	25	

**FASSBIND**

Vielle Poire, Framboise, Prune, Pomme	40%	<b>2CL</b>	
Vielle Abricot	40%	12	
Rigi Kirsch	40%	12	
Mirabelle	40%	12	

**BRANDY**

Torres Jaime I		<b>2CL</b>	<b>4CL</b>
		17	35

**ARMAGNAC**

Château de Laubade 1997	40%	<b>2CL</b>	
Château de Laubade 1972	40%	15	

**CALVADOS**

Calvados Pays d'Auge Vénérable, Roger Groult	41%	<b>2CL</b>	
		21	



## WHISKY

### AMERICAN

2CL

4CL

#### Rye

Rittenhouse Rye	50%		15
Bulleit Rye	40%		16

#### Bourbon

Four Roses	40%		10
Jim Beam Double Oak	43%		12
Maker's Mark	45%		14
Woodford Reserve	43.2%		16

#### Tennessee

Jack Daniel's	40%		13
Jack Daniel's Gentleman Jack	40%		16

### IRISH

2CL

4CL

Jameson	40%		15
Tullamore Dew	40%		12
Redbreast 21 years	46%	22	43

### CANADIAN

2CL

4CL

Canadian Club	40%		14
---------------	-----	--	----

### BLENDED SCOTCH

2CL

4CL

Johnnie Walker Red Label	40%		13
Johnnie Walker Black Label	40%		14
Ballantine's	40%		12
Ballantine's 17 years	40%		22
Chivas Regal 12 years	40%		14
Chivas Regal 18 years	40%		24



**HIGHLANDS - SINGLE MALTS**

Glenmorangie Original	43%	4CL	14
Glenmorangie Nectar d'Or	46%		18
Oban 14 Years	43%		16
Dalwhinnie 15 Years	43%		19

**LOWLANDS - SINGLE MALTS**

Glenkinchie 12 years	43%	4CL	15
----------------------	-----	-----	----

**SPEYSIDE - SINGLE MALTS**

Aberlour 18 years	43%	4CL	27
Cragganmore 12 years	40%		16
Macallan 12 years	40%		23
Strathmill 10 years	46%		15
Glenfiddich 18 years	40%		22

**ISLE OF ISLAY - SINGLE MALTS**

Lagavulin 16 years	43%	4CL	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%	4CL	16
-------------------	-------	-----	----

**ISLE OF ORKNEY - SINGLE MALTS**

Scapa 16 years	40%	4CL	18
Highlandpark 12 years	40%		16

**ISLE OF JURA - SINGLE MALTS**

Jura 10 years	40%	4CL	16
---------------	-----	-----	----

**SWISS MALT**

Two Ravens	43%	4CL	18
------------	-----	-----	----



## WINE BY THE GLASS

### CHAMPAGNE

10cl

Louis Roederer Brut  
Pinot Noir, Pinot Meunier, Chardonnay  
Champagne, France

16

Louis Roederer Rosé  
Pinot Noir, Chardonnay  
Champagne, France

22

### SPARKLING WINE

10cl

Le Calle Prosecco DOC Extra Dry Millesimato  
Glera, Chardonnay  
Contarini  
Veneto, Italy

10

Crémant de Bourgogne Blanc de Blancs  
Chardonnay  
Maison Ternel  
Burgund, France

14

**WHITE WINES****10cl**

Chablis Chardonnay Domaine Billaud-Simon Burgundy, France	2020	12
Château Doyac «Le Pelican» Sauvignon Blanc Bordeaux, France	2021	11
Malanser Riesling Sylvaner Riesling Sylvaner Georg Fromm Graubünden, Schweiz	2023	10
Etna Bianco Graci Carricante Cattarratto Sicily, Italy	2022	12
7 Terroirs Grosse Lage VDP Riesling Gut Hermannsberg Nahe, Germany	2021	9

**ROSÉ WINE****10cl**

Miraval Rosé Côtes de Provence AOP Cinsault, Grenache, Syrah & Rolle Château de Miraval Provence, France		11
---	--	----



**RED WINES**

**10cl**

Côtes du Rhône «Les Quartz» Grenache, Syrah Clos du Caillou South Rhône, France	2020	12
Château de Retout Merlot, Cabernet Franc, Petit Verdot Bordeaux, France	2016	14
Fläscher Pinot Noir «Alte Reben» Patrick Adank Fläsch, Switzerland	2022	11
Orio Bolgheri Syrah, Merlot, Cabernet Franc Tuscany, Italy	2022	10
Lindes de Remelluri «San Vincente» Tempranillo, Garnacha Negra, Garciano Rioja, Spain	2020	11



## BEER

### DRAFT BEER

Braugold

30cl

7

50cl

9

### BOTTLED BEER

Eichhof Retro

8

Corona

8

Heineken

8

Erdinger Weisse, light or dark

9

### NON ALCOHOLIC BEER

Eichhof 0.00%

33cl

8

## SOFT DRINKS

Coca-Cola, Coca-Cola Zero

10cl

20cl

33cl

7

Gazosa Limone

7

Gazosa Aranciata

7

Rivella Rot, Rivella Blau

7

Ramseier Apfelschorle, Süssmost

7

Juliette Eistee

7

San Bitter, Crodino

6

Bitter Lemon

6

Ginger Ale

6

Ginger Beer

6

Tonic Water

6

### WATER

Passugger, sparkling

47cl

6

77cl

9

Allegra, still

6

9

### JUICE

Orange

20CL

6

Cranberry

6

Grapefruit

6

Peach

6

Tomato

6



## BAR FOOD

<b>Marinierte Oliven und Schlossberger Käse</b> <i>Marinated olives and Schlossberg cheese</i>	16
<b>Caesar Ritz Salat</b> mit Croutons, Speck, Parmesan, Caesar Dressing	23
+ Alpstein Poularde	+7
+ Riesenkrevetten	+12
<b>Caesar Ritz Salad</b> <i>with croutons, bacon, parmesan cheese, Caesar dressing</i>	
+ <i>Swiss Chicken</i>	
+ <i>Tiger Prawns</i>	
<b>Soupe de crème d'asperges</b> mit weissen Spargeln	19
<b>Soupe de crème d'asperges</b> <i>With white asparagus</i>	
<b>«National Burger»</b> Schweizer Angus Rind, Brioche Bun, Schlossberger Käse, karamellisierte Zwiebeln, hausgemachte Sauce, serviert mit Pommes Frites	38
<b>«National Burger»</b> <i>Swiss Angus beef, brioche bun, Schlossberger cheese, caramelized onions, homemade sauce, served with French fries</i>	
*Alternativ servieren wir Ihnen Ihren Burger auch vegetarisch <i>*Alternatively, we serve your burger also vegetarian</i>	
<b>«National» Clubsandwich</b> Vollkorn Brioche Toast, Schweizer Pouletbrust, Lattich, Speck, Ei und hausgemachte Mayonnaise, serviert mit Pommes Frites	38
<b>«National» Clubsandwich</b> <i>Whole wheat brioche toast, Swiss chicken breast, lettuce, bacon, egg and homemade mayonnaise, served with French fries</i>	
*Alternativ servieren wir Ihnen Ihr Clubsandwich auch vegetarisch <i>*Alternatively, we serve your club sandwich also vegetarian</i>	
<b>Juliette's Rindstatar</b> Schweizer Rindfleisch mild, mittel oder scharf gewürzt mit Toast und Butter serviert	38
<b>Juliette's Beef Tartar</b> <i>Swiss Beef, mild, medium or spicy, served with toast and butter</i>	
<b>Pommes Frites</b> <i>French Fries</i>	8
<b>Trüffel Pommes Frites</b> <i>Truffle French Fries</i>	13



**Erdbeeren mit Chantilly**

mit frischer Minze

***Strawberries with Chantilly cream***

*with fresh mint*

14

**Tagesdessert**

Fragen Sie unsere Mitarbeitende nach dem Tagesangebot

**Dessert of the Day**

*Ask our staff for our daily cake recommendation*

13