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BAR NATIONAL

BAR

MENU



JULIETTES FAVOURITES

Juliette	14
National Gin, raspberry, lime, ginger Beer	
François	14
Prosecco, apple, lime, thyme, tonic	
Marconi	21
Select, Antica Formula, Martell Blue Swift	
Bellini	21
Champagne, white peach	
BromBrom	19
Havana 3y, blackberry, mint cane sugar, soda	
Rhabarbara	19
Absolut, rhubarb soda, mint, lime, soda	
Deauville	23
Calvados, Cognac, Cointreau, lemon	



MARCS FAVOURITES

Marconi	21
Select, Antica Formula, Martell Blue Swift	
Deauville	23
Calvados, Cognac, Cointreau, lemon	
Chambord Suze Sour	19
Chambord, Suze, lemon juice	
Maurice Chevalier	21
Gin, vermouth red, vermouth dry, orange juice	
Le trou Normand	23
Picon, St.Germain, Calvados, Crémant	
Parisienne	19
Gin, Vermouth dry, Crème de Mûre	



PRE DINNER COCKTAILS

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



AFTER DINNER COCKTAILS

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



MOCKTAILS

N0groni Jsotta Senza, Tanqueray 0.0%, Sanbitter	12
Gimlet Zero Tanqueray 0.0%, Cordial, lime	15
Foxtrot Four cranberry, apple, lemon	14
Ipanema lime, cane sugar, ginger Ale	14
Pelican lime, lemon, grapefruit, grenadine	14

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

4CL

Helvetico Vermouth Blanc	16%	10
Helvetico Vermouth Rouge	16%	10
Helvetico Vermouth Extra-Dry	16%	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
Picon	18%	10

SHERRY

5CL

Lustau Manzanilla	17%	12
Lustau Oloroso	20%	13
Lustau VORS Pedro Jimenez	16%	28

PORT

5CL

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

**GIN**

		4CL
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
Deux Frères	43%	18

VODKA

		4CL
Absolut	42%	12
Absolut Elyx	42%	16
Beluga	40%	16
Grey Goose	40%	16
Belvedere	40%	16
Ketel One	40%	13
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%		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%		4CL
Altos Tequila Anejo Cristalino	40%		16
San Cosme	40%		16

BITTER

Averna	32%	2CL	4CL
Ramazzotti	30%		9
Appenzeller	29%		9
Fernet Branca	40%	9	
Montenegro	23%		9
Absinth	55%	9	

GRAPPA

Po' di Poli - Morbida	40%	2CL
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%	2CL
Martell Blue Swift	40%	12
Martell XO	40%	24
Martell Cordon Bleu	40%	25

ETTER

Vielle Poire Williams, Vielle Prune	40%	2CL
Abricot, Mirabelle, Framboise	40%	12
Zuger Kirsch 2004	40%	14

BRANDY

Torres Jaime I		2CL	4CL
		17	35

ARMAGNAC

Château de Laubade 1997	40%	2CL
Château de Laubade 1974	40%	15
		17

CALVADOS

Calvados Pays d'Auge Vénérable, Roger Groult	41%	2CL
Calvados Pays d'Auge de Christian Drouin VSOP	41%	21
		14



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
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BLENDED SCOTCH

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
Famous Grouse	40%	14

**HIGHLANDS - SINGLE MALTS****4CL**

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

LOWLANDS - SINGLE MALTS**4CL**

Glenkinchie 12 years	43%	15
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SPEYSIDE - SINGLE MALTS**4CL**

Aberlour 18 years	43%	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**2CL****4CL**

Lagavulin 16 years	43%	18
Laphroaig 10 years	40%	16
Bowmore 15 years	43%	19
Bruichladdich Octomore	59.5%	32
Ardbeg Uigeadail	54.2%	24

ISLE OF SKYE - SINGLE MALT**4CL**

Talisker 10 years	45.8%	16
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ISLE OF ORKNEY - SINGLE MALTS**4CL**

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

ISLE OF JURA - SINGLE MALTS**4CL**

Jura 10 years	40%	16
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BLENDED MALT**4CL**

Monkey Shoulder	40%	16
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SWISS SINGLE MALT**4CL**

Johnnet 2012	44%	22
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WINE BY THE GLASS

CHAMPAGNE

10CL

Louis Roederer Collection 244
Pinot Noir, Pinot Meunier, Chardonnay
Champagne, France

16

Louis Roederer Brut Rosé Vintage
Pinot Noir, Chardonnay
Champagne, France

22

SPARKLING WINE

10CL

Crémant d'Alsace «La Colline»
Chardonnay, Pinot Blanc, Auxerrois
Camille Braun
Alsace, France

12

Prosecco «Superiore»
Glera
De Simoni
Veneto, Italy

10



WHITE WINES

10CL

Chablis	2021	12
Chardonnay		
Domaine Billaud-Simon		
Burgundy, France		
Hallgarten Riesling Alte Reben	2021	12
Riesling		
Peter Jakob Kühn		
Rheingau, Germany		
Malanser Riesling Sylvaner	2023	11
Riesling Sylvaner		
Georg Fromm		
Grisons, Switzerland		
«Le Pelican»	2020	10
Sauvignon Blanc		
Château Doyac		
Bordeaux, France		
Naia DO	2023	10
Verdejo		
Bodegas Naia		
Rueda, France		

ROSÉ WINE

10CL

Fantastique Rosé	2024	11
Cinsault, Grenache, Rolle		
Château Sainte Marguerite		
Côtes de Provence, France		

**RED WINES****10CL**

«Les Fiefs de Lagrange» Cabernet Sauvignon, Merlot, Petit Verdot Château Lagrange Bordeaux, France	2019	13
Pinot Noir «Le Petit» Pinot Noir Roman Hermann Grisons, Switzerland	2022	12
La Chapelle Notre-Dame Pinot Noir Domaine Nudant Burgundy, France	2022	12
La 50/50 Grenache, Syrah & Carignan Domaine Anne Gros / Jean-Paul Tollot Côtes de Brian, France	2021	11
Langhe Nebbiolo Nebbiolo Giovanni Rosso Piedmont, Italy	2022	10



BEER

DRAFT BEER

	20CL	30CL	50CL
Eichhof Braugold	6	7	9

BOTTLED BEER

	33CL	50CL
Eichhof Retro	8	
Heineken	8	
Moretti	8	
Erdinger Weisse, light or dark		9

NON ALCOHOLIC BEER

	33CL
Eichhof 0.00%	8
No Brainer	8
Erdinger Weissbier	8

SOFT DRINKS

	20CL	33CL
Coca-Cola, Coca-Cola Zero		7
Gazosa Limone		7
Gazosa Aranciata		7
Rivella Rot, Rivella Blau		7
Ramseier Apfelschorle, Süssmost		7
Juliette Eistee		7
Bitter Lemon	6	
Ginger Ale	6	
Ginger Beer	6	
Tonic Water	6	
J. Gasco Aperitivo Bitter	6	
J. Gasco Soda Rosa	6	

WATER

	47CL	77CL
Passugger, sparkling	6	9
Allegra, still	6	9

JUICE

	20CL
Orange	6
Cranberry	6
Grapefruit	6
Peach	6
Tomato	6



BAR FOOD

SNACKS

Kalamata Oliven Calamata olives	12
Randen Hummus mit Knäckebrot Beetroot Hummus with crispbread	14

Austern | Oysters

Gillardeau N°2	8
Marennes-Oléron N°3	5
mit Vinaigrette und Zitrone <i>with vinaigrette and lemon</i>	

Hackbällchen in Hoisin-Jus Meatballs in Hoisin-Jus	20
Schweizer Rindfleisch <i>Swiss beef</i>	

Pommes Frites French Fries	10
Trüffel Pommes Frites Truffled French Fries	14

FOR THE SMALL APPETITE

« Caesar Salad »	24
Babylattich mit Parmesan, Croûtons, Caesar-Dressing	
+ gebratenem Speck	4
+ grilliertem Poulet	5
<i>baby lettuce, with parmesan, croutons, Caesar-dressing</i>	
<i>+ crispy bacon</i>	
<i>+ grilled chicken</i>	

« Soupe de Crème d'Asperges »	18
Spargelcremesuppe mit frischem Spargel	
<i>Asparagus Cream Soup with fresh asparagus</i>	

Juliette's Rindstatar Juliette's Beef Tartar (70g)	24
Schweizer LUMA-Rindfleisch mild, mittel oder scharf gewürzt, mit Toast und Butter serviert	
<i>Swiss LUMA Beef, mild, medium or spicy,</i> <i>served with toast and butter</i>	



FOR THE BIG APPETITE

«National Burger»	48
Schweizer LUMA-Rind, Brioche Bun, Spiegelei, Schlossberger Käse, hausgemachte Sauce, serviert mit Pommes Frites	
<i>Swiss LUMA beef, brioche bun, fried Egg, Schlossberger cheese, homemade sauce, served with French fries</i>	
*Alternativ servieren wir Ihnen Ihren Burger auch vegetarisch	
<i>*Alternatively, we serve your burger also vegetarian</i>	
«National Clubsandwich»	38
Vollkorn Brioche Toast, Schweizer Pouletbrust, Lattich, Speck, Ei und hausgemachte Mayonnaise, serviert mit Pommes Frites	
<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>	
«Croque Monsieur»	28
Vollkorn Brioche Toast, Schinken, Käse, serviert mit Pommes Frites	
<i>whole wheat brioche toast with ham and cheese, served with French fries</i>	
Juliette's Rindstatar Juliette's Beef Tartar (140g)	38
Schweizer Luma Rindfleisch mild, mittel oder scharf gewürzt, mit Toast und Butter serviert	
<i>Swiss Luma Beef, mild, medium or spicy, served with toast and butter</i>	
National Platte National Platter	43
Auswahl von verschiedenen Käse- und Fleischsorten, serviert mit Brot und Butter	
<i>variety of different cheeses and meats, served with bread and butter</i>	



SOMETHING SWEET

«Mousse au Chocolate»

15

mit frischen Beeren und Doppelrahm

with fresh berries and heavy cream

Tagesdessert | Dessert of the day

14

Fragen Sie unsere Mitarbeitende nach dem Tagesangebot

Ask our staff for our daily recommendation