

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

MOCKTAILS

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*	

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.

NATIONAL

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

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

SHERRY

5CL

Lustau Manzanilla	17%	12
Lustau Oloroso	20%	13
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

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		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			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	
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	
Villa de Varda Grappa «12 Generazioni»	42%	14	
COGNAC		2CL	
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	
Vielle Poire, Framboise, Prune, Pomme	40%	12	
Vielle Abricot	40%	12	
Rigi Kirsch	40%	12	
Mirabelle	40%	12	
BRANDY		2CL	4CL
Torres Jaime I		24	48
ARMAGNAC		2CL	
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

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

2CL

4CL

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		4CL
Glenkinchie 12 years	43%	15
SPEYSIDE - SINGLE MALTS		4CL
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		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%	19
ISLE OF SKYE - SINGLE MALT		4CL
Talisker 10 years	45.8%	16
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
SWISS MALT		4CL
Two Ravens	43%	18

NATIONAL

WINE BY THE GLASS

CHAMPAGNE

10CL

Pol Roger Brut

19

Pinot Noir, Pinot Meunier, Chardonnay

Champagne, Frankreich

SPARKLING WINE

10CL

L' Anima Prosecco Treviso DOC extra dry

10

Glera

Vergani

Veneto, Italien

NATIONAL

WHITE WINES

10CL

Vinattieri Bianco Ticino DOC Chardonnay, Sauvignon Blanc Vinattieri Ticinesi Tessin, Schweiz	12
Camestri, Roero Arneis DOC 2021 Arneis Marco Porello Piemont, Italien	9
Schiopetto Sauvignon Blanc Sauvignon Blanc Mario Schiopetto Friaul, Italien	13
La Bastid Blanco DOC Viura, Malvasia, Garnacha Blanca Olivier Rivière Rioja, Spanien	11
Château Guiraud, Bordeaux blanc sec Sauvignon blanc, Sémillon Château Giraud Bordeaux, Frankreich	11
Chablis AOC Champ des Ducs Chardonnay Domaine Alain Geoffroy Burgund, Frankreich	12
7 Terroirs Grosse Lage VDP Riesling Gut Hermannsberg Nahe, Deutschland	9

NATIONAL

RED WINES	10CL
Merlot del Ticino DOC Tenuta Ronco dell'Angelo Merlot Vinattieri Ticinesi Tessin, Schweiz	11
Libertà Merlot, Cabernet Franc, Cabernet Sauvignon Collazzi Toscana, Italien	9
Ripasso La Casetta Valpolicella sup. DOC Corvina, Croatina, Corvinone, Rondinella, Merlot Domini Veneti Veneto, Italien	9
Remelluri Reserva DOCa Bio Tempranillo, Garnacha Negra, Graciano Remelluri Rioja, Spanien	11
Terra de Cuques Negre DOQ Carignan, Garnacha Negra Terroir al Limit Priorat, Spanien	13
Duchesse Aurélie Pomerol AOC Merlot, Cabernet Franc Jean-Pierre Moueix Bordeaux, Frankreich	14
WIRD AUS DEM CORAVIN SYSTEM SERVIERT	10CL
Hacienda Monasterio Reserva Tinto Fino, Cabernet Sauvignon Hacienda Monasterio Ribera del Duero, Spanien	22

NATIONAL

BEER

DRAFT BEER	30cL	50cL
Braugold	7	9
Ittinger	7	9

BOTTLED BEER	33cL	50cL
Eichhof Retro	8	
Corona	8	
Heineken	8	
Erdinger Weisse, light or dark		9

NON ALCOHOLIC BEER	33cL
Erdinger Weissbier	8

SOFT DRINKS	10cL	20cL	33cL
Coca-Cola, Coca-Cola Zero			6
Gazosa Limone			6
Gazosa Aranciata			6
Rivella Rot oder Blau			6
Ramseier Apfelschorle, Süssmost			6
San Bitter, Crodino	6		
Bitter Lemon		6	
Ginger Ale		6	
Tonic Water		6	

WATER	47cL	77cL
Passugger, sparkling	6	9
Allegra, still	6	9

JUICE	20cL
Orange	6
Cranberry	6
Grapefruit	6
Peach	6
Tomato	6

NATIONAL

BAR FOOD

Mit Mandeln gefüllte Oliven und Sbrinz Möckli 16
Olives stuffed with almonds and Sbrinz cubes

Caesar Ritz Salat 29
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 (140g) mit geröstetem Markbein 33
serviert mit getoastetem Brioche
Beef tartare (140g) with roasted Bone Marrow
served with toasted brioche

«National Burger» 36
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 38
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 29
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* mit Süsskartoffeln, Koriander, Chili, serviert mit Naan Brot <i>Vegan Vadouvan chickpea curry</i> <i>with sweet potatoes, garnished with coriander and chili served with naan bread</i>	26
National Platte* Auswahl von drei verschiedenen Schweizer Käse, Oliven geräucherter Schinken, Salami und Mostbröckli, serviert mit Brot und Butter <i>National Platter</i> <i>Variety of three different cheeses, olives</i> <i>smoked ham, salami and air dried beef, served with bread and butter</i>	43
Dunkles Felchlin – Schokoladenmousse mit Joghurt, Zitronengel und Streusel <i>Dark Chocolate mousse from Felchlin</i> <i>yoghurt, lemon-geranium gel and cookies</i>	16
Zitronencake mit Vanille – Mascarponeschaum und konfierter Zitrone <i>Lemoncake</i> <i>mascarpone-vanilla foam and confit lemon</i>	16
Grillierte Ananas mit Schweizer Kräutersirup serviert mit Panna Cotta und Vanille Glace <i>Roasted Pineapple with Swiss herbs syrup</i> <i>served with panna cotta and vanilla ice cream</i>	19
Fragen Sie nach unserer Auswahl an Glace <i>Ask our Staff about the selection of Ice Cream</i>	4.50

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.