BAR NATIONAL

# Bar Karte

Menu

# Cocktails

## JULIETTE's Favourites

| | | |
|---|---|---|
| **Juliette** | Plymouth, Raspberry, Lime, Ginger Beer Prosecco, | 14 |
| **François** | Apple, Lime, Thyme, Tonic | 14 |
| **Marconi** | Select, Antica Formula, Martell Blue Swift | 21 |
| **Bellini** | Champagne, White Peach | 21 |
| **Pearfact** | Havana 3y, Birne, Minze, Limette, Soda, Minze | 19 |
| **Plumini** | Martell VS, Pflaumenwein, Limette, Ginger Ale, Zimt | 18 |

## Marc's Favourites

| | | |
|---|---|---|
| **Germoni** | Select, Lustau Vermouth Rosso, Germana Umburana | 19 |
| **Deauville** | Calvados, Cognac, Cointreau, Lemon | 23 |
| **Chambord Suze Sour** | Chambord, Suze, Lemon Juice | 19 |
| **Le trou Normand** | Picon, St. Germain, Calvados, Crémant | 23 |
| **Parisienne** | Gin, Vermouth Dry, Crème de Mûre | 19 |
| **Negroni Biondo** | Suze, Helvetico Vermouth Dry, National Gin | 18 |
| **Beaveroni** | Beaver's Dram, Zanin Bitter, Vermouth Rosso | 18 |
| **Jialu Negroni** | Sichuan, Osmanthus | 18 |
| **Marc Chevalier** | Helvetico Vermouth Dry, Helvetico Rosso, Studer's Old Tom, Orange | 18 |

All Prices in CHF
incl. value added tax.

## Pre Dinner Cocktails

| | | |
|---|---|---|
| **Americano** | Campari, Vermouth Rosso | 18 |
| **Negroni** | National Gin, Campari, Vermouth Rosso | 18 |
| **Boulevardier** | Bourbon, Campari, Vermouth | 18 |
| **Old Fashioned** | Rye or Bourbon, Sugar, Angostura, Orange Peel | 19 |
| **Blue Fashioned** | Cocoa Bitters, Sugar, Martell Blue Swift | 21 |
| **Mar tinez** | Gin, Vermouth, Maraschino, Angostura Bitters | 18 |
| **Manhattan** | Whisky, Vermouth, Angostura Bitters | 18 |
| **Sazerac** | Brandy or Rye, Absinthe, Sugar, Peychaud's | 18 |
| **Paper Plane** | Select, Lemon, Bourbon, Montenegro | 19 |
| **Blood & Sand** | Johnnie Walker Black Ruby, Orange, Vermouth Rosso, Cherry Heering | 19 |

## After Dinner Cocktails

| | | |
|---|---|---|
| **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 |
| **Golden Cadillac** | Galliano, Crème de Cacao, Orange, Cream | 18 |

All Prices in CHF
incl. value added tax.

## 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

| | | 4 cl |
|---|---|---|
| Noilly Prat | 18% | 10 |
| Cynar | 16.5% | 10 |
| Campari | 23% | 10 |
| Select | 17.5% | 10 |
| Aperol | 11% | 10 |
| Pernod | 40% | 10 |
| Ricard | 45% | 10 |
| Suze | 20% | 10 |
| Dubonnet | 14.8% | 10 |
| Picon | 18% | 10 |
| Zanin Bitter | 25% | 10 |

All Prices in CHF
incl. value added tax.

## Vermouth

| | | 4 cl |
|---|---|---|
| Helvetico Vermouth Blanc | 16% | 10 |
| Helvetico Vermouth Rouge | 16% | 10 |
| Helvetico Vermouth Extra-Dry | 16% | 10 |
| Carpano Antica Formula | 16.5% | 13 |
| Carpano Punt e mes | 16% | 10 |
| Lustau Vermouth Bianco | 15% | 12 |
| Lustau Vermouth Rosé | 15% | 12 |
| Lustau Vermouth Rosso | 15% | 12 |
| Lustau Vermouth Dry | 15% | 13 |

## Sherr y

| | | 5 cl |
|---|---|---|
| Lustau Almacenista Manzanilla | 17% | 12 |
| Lustau Oloroso | 20% | 13 |
| Lustau Pedro Ximénez V.O.R.S. | 15.5% | 28 |

## Port

| | | 5 cl |
|---|---|---|
| Croft Fine White | 20% | 11 |
| Croft Fine Ruby | 20% | 11 |
| Croft Tawny | 20% | 12 |
| Croft Vintage 2000 | 20.5% | 19 |

All Prices in CHF
incl. value added tax.

## Gin

| | | 4 cl |
|---|---|---|
| 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 |
| Sipsmith V.J.O.P. | 57.5% | 21 |

## Vodka

| | | 4 cl |
|---|---|---|
| Absolut | 42% | 12 |
| Absolut Elyx | 42% | 16 |
| Beluga | 40% | 16 |
| Grey Goose | 40% | 16 |
| Belvedere | 40% | 13 |
| Ketel One | 40% | 15 |
| Ciroc | 40% | 15 |
| Finlandia | 40% | 13 |

All Prices in CHF
incl. value added tax.

## Rum

| | | 2 cl | 4 cl |
|---|---|---|---|
| Havana Club, 3 años | 40% | 13 | 14 |
| Havana Club, 7 años | 40% | 15 | 15 |
| Goslings Black Seal | 40% | 28 | 20 |
| Ron Zacapa, Centenario XO Solera | 40% | 16 | 29 |
| Ron Diplomatico | 40% | 19 | 23 |
| Rum Nation Panama 21 years | 40% | 26 | 17 |
| Plantation Original Dark | 40% | 24 | 19 |
| Plantation Overproof | 69% | 28 | |
| Plantation XO | 40% | | |
| Pampero Aniversario | 40% | | |
| Appleton Estate | 43% | | |
| Trois Rivières VSOP | 40% | | |
| Trois Rivières 12 years | 42% | | |

All Prices in CHF
incl. value added tax.

## Tequila / Mezcal

| | | 4 cl |
|---|---|---|
| Altos Tequila Reposado | 40% | 16 |
| Altos Tequila Plata | 40% | 16 |
| Rooster Rojo Tequila | 38% | 14 |
| Rooster Rojo Mezcal | 43% | 18 |
| Del Maguey Vida Mezcal | 42% | 18 |
| Casamigos | 40% | 18 |

## Bitter

| | | 4 cl |
|---|---|---|
| Averna | 32% | 11 |
| Ramazzotti | 30% | 11 |
| Appenzeller | 29% | 11 |
| Fernet Branca | 40% | 11 |
| Montenegro | 23% | 11 |
| Jägermeister | 35% | 11 |

## Grappa

| | | 2 |
|---|---|---|
| Po’ di Poli – Morbida | 40% | cl |
| TRA NOI – Nebbiolo di Barolo | 42% | 12 |
| TRA NOI – Brunello | 42% | 16 |
| TRA NOI – Amarone | 42% | 16 |
| Liberta da Ponte Gran Riserva | 40% | 16 |
| | | 19 |

All Prices in CHF
incl. value added tax.

## Cognac

| | | 2 cl |
|---|---|---|
| Martell VS | 40% | 12 |
| Martell Blue Swift | 40% | 24 |
| Martell XO | 40% | 25 |
| Martell Cordon Bleu | 40% | 25 |

## Etter

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

## Brandy

| | | 2 cl | 4 cl |
|---|---|---|---|
| Torres Jaimel | 38% | 17 | 35 |

## Armagnac

| | | 2 cl |
|---|---|---|
| Château de Laubade 1997 | 40% | 15 |
| Château de Laubade 1974 | 40% | 17 |

## Calvados

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

All Prices in CHF
incl. value added tax.

# Whiskey/Whisky

## American

| | | | 4 cl |
|---|---|---|---|
| **Rye** | Rittenhouse Rye | 50% | 15 |
| | Bulleit Rye | 40% | 16 |
| | Michter's Single Barrel Straight Rye | 42.4% | 16 |
| | Michter's Barrel Strength Rye | 55.2% | 19 |
| **Bourbon** | Four Roses | 40% | 10 |
| | Bowsaw Bourbon | 40% | 16 |
| | Maker’s Mark | 45% | 14 |
| | Woodford Reserve | 43.2% | 16 |
| | Michter's Sour Mash | 43% | 17 |
| **Tennessee** | Jack Daniel‘s | 40% | 13 |
| | Jack Daniel‘s Gentleman Jack | 40% | 16 |

## Irish

| | | | 2 cl | 4 cl |
|---|---|---|---|---|
| | Jameson | 40% | 15 | 12 |
| | Tullamore Dew | 40% | 22 | 43 |
| | Redbreast 21 years | 46% | | |

## Canadian

| | | | 4 cl |
|---|---|---|---|
| | Canadian Club | 40% | 14 |
| | Beaver's Dram Canadian Rye | 46% | 18 |

All Prices in CHF
incl. value added tax.

## Blended Scotch

| | | 4 cl |
|---|---|---|
| Johnnie Walker Red Label | 40% | 13 |
| Johnnie Walker Black Label | 40% | 14 |
| Johnnie Walker Black Ruby | 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 Malt

| | | 4 cl |
|---|---|---|
| Glenmorangie Original | 43% | 14 |
| Glenmorangie Nectar d’Or | 46% | 18 |
| Oban 14 years | 43% | 16 |
| Dalwhinnie 15 years | 43% | 19 |

## Speyside – Single Malt

| | | 4cl |
|---|---|---|
| Aberlour 18 years | 43% | 27 |
| Cragganmore 12 years | 40% | 16 |
| Macallan 12 years | 40% | 23 |
| Macallan 15 years | 40% | 31 |
| Macallan 18 years | 40% | 43 |
| Strathmill 10 years | 46% | 15 |
| Glenfiddich 18 years | 40% | 22 |

All Prices in CHF
incl. value added tax.

## Lowlands – Single Malt

| | | 4 cl |
|---|---|---|
| Glenkinchie 12 years | 43% | 15 |

## Isle of Islay – Single Malt

| | | 2 cl | 4 cl |
|---|---|---|---|
| Lagavulin 16 years | 43% | | 18 |
| Laphroaig 10 years | 40% | | 16 |
| Bowmore 15 years | 43% | | 19 |
| Bruichladdich Octomore | 59.5% | 17 | 32 |
| Ardbeg Uigeadail | 54.2% | | 24 |

## Isle of Skye – Single Malt

| | | 4 cl |
|---|---|---|
| Talisker 10 years | 45.8% | 16 |

## Isle of Orkney – Single Malt

| | | 4 cl |
|---|---|---|
| Scapa 16 years | 40% | 18 |
| Highland Park 12 years | 40% | 16 |

## Isle of Jura – Single Malt

| | | 4 cl |
|---|---|---|
| Jura 12 years | 40% | 16 |

## Blended Malt

| | | 4 cl |
|---|---|---|
| Monkey Shoulder | 40% | 16 |

## Swiss Single Malt

| | | 4 cl |
|---|---|---|
| Johnett 2012 | 44% | 22 |

All Prices in CHF
incl. value added tax.

# Wine by the Glass

## Champagne

| | | 1 DL |
|---|---|---|
| Louis Roederer Collection<br>Pinot Noir, Pinot Meunier, Chardonnay<br>Champagne, France | | 16 |
| Louis Roederer Brut Rosé Vintage<br>Pinot Noir, Chardonnay<br>Champagne, France | | 22 |

## Sparkling Wine

| | | 1 DL |
|---|---|---|
| Crémant d'Alsace ‹La Colline›<br>Chardonnay, Pinot Blanc, Auxerrois<br>Camille Braun<br>Alsace, France | | 12 |
| Prosecco ‹Superiore›<br>Glera<br>De Simoni<br>Veneto, Italy | | 10 |

## White Wines

| | | 1 DL |
|---|---|---|
| Chablis<br>Chardonnay<br>Domaine Billaud-Simon<br>Burgundy, France | 2023 | 12 |
| Mercurey «Clos Rochette»<br>Chardonnay<br>Domaine Faiveley | 2023 | 11 |
| Riesling-Silvaner<br>Winery Hermann Grisons,<br>Switzerland | 2024 | 11 |

All Prices in CHF
incl. value added tax.

| | | |
|---|---|---|
| Pouilly-Fumé «Nanogyra»<br>Sauvignon Blanc<br>Domaine Loic Cailbourdin | 2023 | 11 |

## Rosé Wine

1 DL

| | | |
|---|---|---|
| Aix Rosé<br>Grenache, Syrah, Cinsault<br>Maison Saint Aix<br>Provence, France | 2024 | 12 |

## Red Wine

1 DL

| | | |
|---|---|---|
| ‹Les Fiefs de Lagrange›<br>Cabernet Sauvignon, Merlot, Petit Verdot<br>Château Lagrange<br>Bordeaux, France | 2019 | 13 |
| Château Larmande<br>St. Emilion Grand Cru<br>Merlot, Cabernet Franc | 2016 | 14 |
| Crozes Hermitage Sens<br>Syrah<br>Domaine Laurent Fayolle<br>Rhône, France | 2024 | 11 |
| Pinot Noir «Alte Reben»<br>Weingut Familie Hansruedi Adank<br>Fläsch | 2022 | 12 |
| Orio Bolgheri<br>Cabernet Franc, Merlot, Syrah<br>Podere il Castellaccio<br>Toskana, Italy | 2024 | 10 |

## Sweet Wine

0.5 DL

| | | |
|---|---|---|
| Château Fayau<br>Semillon, Muscadelle, Sauvignon Blanc<br>Château Fayau<br>Bordeaux, France | 2012 | 11 |

All Prices in CHF
incl. value added tax.

# Beer

| Draft Beer | 20 cl | 30 cl | 50 cl |
|---|---|---|---|
| Eichhof Braugold | 6 | 7 | 9 |

| Botteled Beer | 33 cl | 50 cl |
|---|---|---|
| Eichhof Alex | 8 | |
| Heineken | 8 | |
| Moretti | 8 | |
| Erdinger Weisse, light or dark | | 9 |

| Non Alcoholic Beer | 33 cl |
|---|---|
| Eichhof 0.00% | 8 |
| No Brainer | 8 |
| Erdinger Weissbier | 8 |

All Prices in CHF
incl. value added tax.

# Non Alcoholic Drinks

| Soft Drinks | 20cl | 33 cl |
|---|---|---|
| Coca-Cola, Coca-Cola Zero | | 7 |
| Gazosa Limone | | 7 |
| Gazosa Aranciata | | 7 |
| Rivella Rot, Rivella Blau | | 7 |
| Ramseier Apfelschorle, Süssmost | | 7 |
| Eistee ‹Juliette› | | 7 |
| Bitter Lemon | 6 | |
| Ginger Ale | 6 | |
| Ginger Beer | 6 | |
| Tonic Water | 6 | |
| J. Gasco Aperitivo Bitter | 6 | |
| J. Gasco Soda Rosa | 6 | |
| Suze Tonic 0.0% | 6 | |

| Water | 47 cl | 77 cl |
|---|---|---|
| Passugger, sparkling | 6 | 9 |
| Allegra, still | 6 | 9 |

| Juice | 20 cl |
|---|---|
| Orange, Cranberry, Grapefruit, Peach, Tomato | 6 |

All Prices in CHF
incl. value added tax.

# Bar Food

## Snacks

| | |
|---|---|
| Kalamata Oliven \| Calamata olives | 12 |
| Randen Hummus mit Knäckebrot \| Beetroot Hummus with crispbread | 14 |
| Austern \| Oyster Gillardeau N°2 | 9 |
| Marennes-Oléron N°3 mit Vinaigrette und Zitrone\| with vinaigrette and lemon | 6 |
| Hackbällchen in Hoisin-Jus \| Meatballs in Hoisin-Jus | 20 |
| Schweizer Rindfleisch \| Swiss beef | |
| Pommes frites \| French fries | 9 |
| Trüffel-Pommes frites \| Truffle fries | 14 |

## For the Small Appetite

| | |
|---|---|
| ‹Caesar Salad› Babylattich mit Parmesan, Croûtons, Caesar-Dressing | 24 |
| + gebratenem Speck | 4 |
| + grilliertem Poulet | 5 |

‹Caesar Salad›
baby lettuce, with parmesan,
croûtons, Caesar-dressing
+ crispy bacon
+ grilled chicken

All Prices in CHF
incl. value added tax.

Luma Rindstatar (70g) 21
Schweizer LUMA-Rindfleisch mild, mittel oder scharf gewürzt, mit Toast und Butter serviert

Luma Beef Tartar (70g)
Swiss LUMA Beef, mild, medium or spicy, served with toast and butter

Feigen-Käseravioli (kleine Sharing-Portion) 16
mit Salbeibutter, frischen Feigen und Baumnüssen

Fig & Cheese Ravioli (small sharing portion)
with sage butter, fresh figs and walnuts

## For the Big Appetite

Entrecôte ‹Café de Paris› 49
Schweizer LUMA-Rind, hausgemachte Sauce, serviert mit Pommes frites

Entrecôte ‹Café de Paris›
Swiss LUMA beef, homemade sauce, served with French fries

‹National› Club-Sandwich* 38
Vollkorn-Brioche-Toast, Schweizer Pouletbrust, Lattich, Speck, Ei und Mayonnaise, serviert mit Pommes frites
*Auf Wunsch servieren wir Ihnen das Sandwich gerne auch vegetarisch.

‹National› Club-Sandwich*
Whole wheat brioche toast, Swiss chicken breast, lettuce, bacon, egg and mayonnaise, served with French fries
*Available as a vegetarian option on request

Luma Rindstatar (140g) 35
Schweizer LUMA-Rindfleisch, mild, medium oder scharf gewürzt, mit Toast und Butter serviert

Luma Beef Tartar (140g)
Swiss LUMA beef, mildly, medium or spicy seasoned, served with toast and butter

All Prices in CHF
incl. value added tax.

Feigen-Käseravioli (Hauptgang) 27
mit Salbeibutter, frischen Feigen und Baumnüssen

Fig & Cheese Ravioli (main course)
with sage butter, fresh figs and walnuts

## Something Sweet

‹Éclair› 16
Vanille, Schokolade oder Kaffee
vanilla, chocolate or coffee

Mont Blanc mit Rahm 16
Mont Blanc with cream

Variation von Käse 18
Selection of cheese

All Prices in CHF
incl. value added tax.

## Deklaration | Declaration

Toast: Kreuz Bäckerei, Schweiz
Eier: Freilandeier aus Greppen, Schweiz
Crevetten: Dänemark
Lachs: Norwegen
Rind: Schweiz
Schwein: Schweiz
Geflügel: Schweiz
Weichtiere (Austern): Frankreich
Scones & Patisserie: Compagnie des Desserts, Frankreich
Tee: L'art du thé, Schweiz

Toast: Kreuz Bakery, Switzerland
Eggs: Free-range eggs from Greppen, Switzerland
Crustaceans (shrimps): Denmark
Salmon: Norway
Beef: Switzerland
Pork: Switzerland
Chicken: Switzerland
Molluscs (oysters): France
Scones & Patisserie: Compagnie des Desserts, France
Tea: L'art du thé, Switzerland

## Allergien und Intolereranzen | Allergies and Intolerances

Bei Allergien oder Unverträglichkeiten wenden Sie sich bitte an unser Personal.

Please speak to a member of our team for any allergies or dietary requirements.