



Bar Karte

— Menu —

Cocktails

JULIETTE's Favourites

Juliette	Plymouth, raspberry, lime, ginger beer	14
François	Prosecco, apple, lime, thyme, tonic	14
Marconi	Select, Antica Formula, Martell Blue Swift	21
Bellini	Champagne, white peach	21
Plumini	Martell VS, plum wine, lime, ginger ale, cinnamon	19
Pearfect	Havana 3y, pear, mint, lime, soda	19
Deauville	Calvados, Cognac, Cointreau, lemon	23

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	19
Marc Chevalier	Helvetico Vermouth Dry, Helvetico Rosso, Studer's Old Tom, orange	19

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
Martinez	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

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

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

Sherry

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

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
Chopin Potato	40%	15

Rum		2 cl	4 cl
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 Original Dark	40%		19
Plantation Overproof	69%		23
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	4 cl
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Altos Tequila Reposado	40%	16
Altos Tequila Añejo Cristalino	40%	16
San Cosme Mezcal	40%	16
Del Maguey Vida Mezcal	42%	18

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

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

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 Jaime I	17	35
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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

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
Jim Beam Double Oak	43%	12
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
Tullamore Dew	40%	12
Redbreast 21 years	46%	22 43

Canadian

4 cl

Canadian Club	40%	14
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Blended Scotch		4 cl
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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
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Glenmorangie Original	43%	14
Glenmorangie Nectar d'Or	46%	18
Oban 14 years	43%	16
Dalwhinnie 15 years	43%	19

Lowlands – Single Malt		4 cl
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Glenkinchie 12 years	43%	15
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Speyside – Single Malt		4 cl
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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 Malt		2 cl	4 cl
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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
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Talisker 10 years	45.8%		16
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Isle of Orkney – Single Malt			4 cl
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Scapa 16 years	40%		18
Highland Park 12 years	40%		16

Isle of Jura – Single Malt			4 cl
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Jura 10 years	40%		16
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Blended Malt			4 cl
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Monkey Shoulder	40%		16
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Swiss Single Malt			4 cl
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Johnett 2012	44%		22
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Wine by the Glass

Champagne 10 cl

Louis Roederer Collection 245 Pinot Noir, Pinot Meunier, Chardonnay Champagne, France	16
Louis Roederer Brut Rosé Vintage Pinot Noir, Chardonnay Champagne, France	22

Sparkling Wine 10 cl

Crémant d'Alsace «La Colline» Chardonnay, Pinot Blanc, Auxerrois Camille Braun Alsace, France	12
Prosecco «Superiore» Glera De Simoni Veneto, Italy	10

White Wines 10 cl

Chablis Chardonnay Domaine Billaud-Simon Burgundy, France	2023	12
«Fritz» Riesling Trocken Riesling Dr. Bürklin-Wolf Pfalz, Germany	2023	10
Malanser Riesling Sylvaner Riesling Sylvaner Georg Fromm Grisons, Switzerland	2024	11

«Le Pelican» Sauvignon Blanc Château Doyac Bordeaux, France	2022	10
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Macon-Vêzé Chardonnay Domaine Leflaive Burgundy, France	2022	14
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Rosé Wine	10 cl
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Fantastique Rosé Cinsault, Grenache, Rolle Château Sainte Marguerite Côtes de Provence, France	2024	11
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Red Wine	10 cl
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«Les Fiefs de Lagrange» Cabernet Sauvignon, Merlot, Petit Verdot Château Lagrange Bordeaux, France	2019	13
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Pinot Noir «Le Petit» Pinot Noir Roman Hermann Grisons, Switzerland	2022	12
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Télégramme Grenache, Syrah, Mouvèdre, Cinsault Domaine du Vieux Télégraphe Châteauneuf-du-Pape, France	2022	14
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Aromes de Pavie St. Emilion Grand Cru, Merlot, Cabernet Franc Château Pavie Bordeaux, France	2015	25
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Langhe Nebbiolo Nebbiolo Giovanni Rosso Piedmont, Italy	2022	10
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Beer

Draft Beer

	20 cl	30 cl	50 cl
Eichhof Braugold	6	7	9

Botteled Beer

	33 cl	50 cl
Eichhof Retro	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

Non Alcoholic Drinks

Soft Drinks

20 cl 33 cl

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	
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
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Bar Food

Snacks

Kalamata Oliven Calamata olives	12
Randen Hummus mit Knäckebrot Beetroot Hummus with crispbread	14
Austern Oyster Gillardeau N°2	8
Marennes-Oléron N°3 mit Vinaigrette und Zitrone with vinaigrette and lemon	5
Hackbällchen in Hoisin-Jus Meatballs in Hoisin-Jus Schweizer Rindfleisch Swiss beef	20
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
«Caesar Salad»	24
baby lettuce, with parmesan, croutons, Caesar-dressing	
+ crispy bacon	4
+ grilled chicken	5

«Soupe à l'oignon» 18
Zwiebelsuppe mit 24 Monate gereiftem Greyerzer
Onion soup with 24-month aged Gruyère

Juliette's Rindstatar (70g) 24
Schweizer LUMA-Rindfleisch mild, mittel oder scharf
gewürzt, mit Toast und Butter serviert

Juliette's Beef Tartar (70g) 24
Swiss LUMA Beef, mild, medium or spicy,
served with toast and butter

For the Big Appetite

«National» Burger* 48
Schweizer LUMA-Rind, Brioche Bun, Spiegelei,
Schlossberger Käse, hausgemachte Sauce,
serviert mit Pommes Frites
*Auf Wunsch servieren wir Ihnen den Burger gerne
auch vegetarisch.

«National Burger»* 48
Swiss LUMA beef, brioche bun, fried Egg,
Schlossberger cheese, homemade sauce,
served with French fries
*Available as a vegetarian option on request

«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* 38
Whole wheat brioche toast, Swiss chicken breast,
lettuce, bacon, egg and mayonnaise,
served with French fries
*Available as a vegetarian option on request

«Croque Monsieur» Vollkorn-Brioche-Toast, Schinken, Käse, dazu Pommes	28
«Croque Monsieur» Whole wheat brioche toast with ham and cheese, served with French fries	28
Juliette's Rindstatar (140g) Schweizer LUMA-Rindfleisch, mild, medium oder scharf gewürzt, mit Toast und Butter serviert	38
Juliette's Beef Tartar (140g) Swiss LUMA beef, mildly, medium or spicy seasoned, served with toast and butter	38
«National Platte» Auswahl von verschiedenen Käse- und Fleischsorten, serviert mit Brot und Butter	43
«National Platter» Selection of various cheeses and meats, served with bread and butter	43

Something Sweet

«Tarte Tatin» mit Vanilleglace with vanilla ice cream	18
«Éclair» Vanille, Schokolade oder Kaffee vanilla, chocolate or coffee	15