

BR

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	



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

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
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
Lucerne Dry Gin	40%		17
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			4CL
Altos Tequila Reposado	40%		16
Altos Tequila Anejo Cristalino	40%		16
San Cosme	40%		16
BITTER		2CL	4CL
Averna	32%		9
Ramazzotti	30%		9
Appenzeller	29%		9
Fernet Branca	40%	9	
Montenegro	23%		9
Absinth	55%	9	
GRAPPA		2CL	
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		2CL	
Martell VS	40%	12	
Martell Blue Swift	40%	24	
Martell XO	40%	25	
Martell Cordon Bleu	40%	25	
ETTER		2CL	
Vielle Poire Williams, Vielle Prune	40%	12	
Abricot, Mirabelle, Framboise	40%	12	
Zuger Kirsch 2004	40%	14	
BRANDY		2CL	4CL
Torres Jaime I		17	35
ARMAGNAC		2CL	
Château de Laubade 1997	40%	15	
Château de Laubade 1974	40%	17	
CALVADOS		2CL	
Calvados Pays d'Auge Vénérable, Roger Groult	41%	21	
Calvados Pays d'Auge de Christian Drouin VSOP	41%	14	

Alle Preise in CHF
INKL. Mehrwertsteuer,
All Prices in CHF,
INKL Value Added Tax.



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
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%	17	32
Ardbeg Uigeadail	54.2%		24
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
BLENDED MALT			4CL
Monkey Shoulder	40%		16
SWISS MALT			4CL
Two Ravens	43%		18

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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

Prosecco ‹Superiore›
Glera
De Simoni
Veneto, Italy

10

Crémant d'Alsace ‹La Colline›
Chardonnay, Pinot Blanc, Auxerrois
Camille Braun
Alsace, France

12

**WHITE WINES****10CL**

Chablis 2020 12
Chardonnay
Domaine Billaud-Simon
Burgundy, France

«Le Pelican» 2020 11
Sauvignon Blanc
Château Doyac
Bordeaux, France

Malanser Riesling Sylvaner 2023 10
Riesling Sylvaner
Georg Fromm
Graubünden, Schweiz

Etna Bianco Graci 2022 12
Carricante, Cattarratto
Graci
Sicily, Italy

7 Terroirs Grosse Lage VDP 2022 9
Riesling
Gut Hermannsberg
Nahe, Germany

ROSÉ WINE**10CL**

Miraval Rosé 2023 11
Cinsault, Grenache, Syrah, Rolle
Familles Pitt + Perrin
Côtes de Provence, France

**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 Château du Retout Bordeaux, France	2016	14
Fläscher Pinot Noir Patrick Adank Grisons, Switzerland	2022	11
Orio Bolgheri Syrah, Merlot, Cabernet Franc Podere il Castellaccio Tuscany, Italy	2022	10
Lindes de Remelluri «San Vincente» Tempranillo, Garnacha Negra, Garciano Rioja, Spain	2020	11



BEER

DRAFT BEER

Eichhof Braugold

20CL

6

30CL

7

50CL

9

BOTTLED BEER

Eichhof Retro

33CL

8

Heineken

8

Moretti

8

Erdinger Weisse, light or dark

9

NON ALCOHOLIC BEER

Eichhof 0.00%

33CL

8

No Brainer

8

Erdinger Weissbier

8

SOFT DRINKS

Coca-Cola, Coca-Cola Zero

20CL

33CL

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

Passugger, sparkling

47CL

77CL

6

9

Allegra, still

6

9

JUICE

Orange

20CL

6

Cranberry

6

Grapefruit

6

Peach

6

Tomato

6



BAR FOOD

SNACKS

Kalamata Oliven <i>Calamata olives</i>	12
Randen Hummus mit Knäckebrot <i>Beetroot hummus with crispbread</i>	14
Austern Marennes-Oléron N°3 mit Vinaigrette und Zitrone Oysters <i>Marennes-Oléron N°3 with vinaigrette und lemon</i>	5
Hackbällchen in Hoisin-Jus Schweizer Rindfleisch Meatballs in Hoisin-Jus <i>Swiss beef</i>	20
Pommes Frites <i>French Fries</i>	8
Trüffel Pommes Frites <i>Truffle French Fries</i>	14
FOR THE SMALL APPETITE	
«National» Salat Babylattich mit Baumnüssen, Feigen, Honig Dressing + gebratenem Speck	24 +4
«National» Salad <i>baby lettuce, with walnuts, figs, honey dressing</i> + <i>crispy bacon</i>	+4
Bunter Tomatensalat mit Burrata mit Basilikum Colourful tomato salad with burrata <i>with basil</i>	29
Juliette's Rindstatar (70g) Schweizer LUMA Rindfleisch mild, mittel oder scharf gewürzt, mit Toast und Butter serviert Juliette's Beef Tartar (70g) <i>Swiss LUMA Beef, mild, medium or spicy,</i> <i>served with toast and butter</i>	24



FOR THE BIG APPETITE

«National Burger» 48

Schweizer LUMA Rind, Brioche Bun, Spiegelei, Schlossberger Käse, hausgemachte Sauce, serviert mit Pommes Frites

«National Burger»

Swiss LUMA beef, brioche bun, fried Egg, Schlossberger cheese, 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*

Croque Monsieur

Vollkorn Brioche Toast, Schinken, Käse, serviert mit Pommes Frites

28

Croque Monsieur

Whole wheat brioche toast with ham, served with French fries

Juliette's Rindstatar (140g)

38

Schweizer Luma Rindfleisch mild, mittel oder scharf gewürzt, mit Toast und Butter serviert

Juliette's Beef Tartar (140g)

Swiss Luma Beef, mild, medium or spicy, served with toast and butter

National Platte

43

Auswahl von verschiedenen Käse- und Fleischsorten, serviert mit Brot und Butter

National Platter

Variety of different cheeses and meats, served with bread and butter

SOMETHING SWEET

Erdbeeren mit Chantilly

14

mit frischer Minze

Strawberries with Chantilly cream

with fresh mint

Tagesdessert

14

Fragen Sie unsere Mitarbeitende nach dem Tagesangebot

Dessert of the Day

Ask our staff for our daily recommendation