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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	
Plumini	18
Plum, cognac, lime, ginger ale	
Pearfect	19
Pear, rhum, lime, mint, soda	

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, bitters	

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

NOgroni	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	
Suze Tonic	12
Suze 0.0%, tonic	

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			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 SINGLE MALT			4CL
Johnett 2012	44%		22



WINE BY THE GLASS

CHAMPAGNE

10CL

Louis Roederer x Brioche d'homard

35

Ein Glas Champagner mit unsere Brioche d'homard
A glass of champagne with our brioche d'homard

Louis Roederer Collection 244

16

Pinot Noir, Pinot Meunier, Chardonnay
Champagne, France

Louis Roederer Brut Rosé Vintage

22

Pinot Noir, Chardonnay
Champagne, France

SPARKLING WINE

10CL

Prosecco «Superiore»

10

Glera

De Simoni

Veneto, Italy

Crémant d'Alsace «La Colline»

12

Chardonnay, Pinot Blanc, Auxerrois

Camille Braun

Alsace, France

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

Chablis Chardonnay Domaine Billaud-Simon Burgundy, France	2021	12
«Le Pelican» Sauvignon Blanc Château Doyac Bordeaux, France	2022	10
Macon-Vêzé Chardonnay Domaine Leflaive Burgundy, France	2022	14
Malanser Riesling Sylvaner Riesling Sylvaner Georg Fromm Grisons, Switzerland	2023	11
Riesling Alte Reben Van Volxem Mosel, Germany	2022	12

ROSÉ WINE**10CL**

Miraval Rosé Cinsault, Grenache, Syrah, Rolle Familles Pitt + Perrin Côtes de Provence, France	2023	11
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**RED WINES****10CL**

«Les Fiefs de Lagrange» Cabernet Sauvignon, Merlot, Petit Verdot Château Lagrange Bordeaux, France	2019	13
Châteauneuf-du-Pape Télégramme Grenache, Syrah Domaine du Vieux Télégraphe Southern Rhône, France	2022	14
Aromes de Pavie Merlot, Cabernet Franc Château Pavie Bordeaux, France	2015	25
Merlot Grand Cru Coinsins Domaine du Bec d'Or Vaud, Switzerland	2022	12
Langhe Nebbiolo Giovanni Rosso Piedmont, Italy	2021	10



BEER

DRAFT BEER

	20CL	30CL	50CL
Eichhof Braugold	6	7	9

BOTTLED BEER

	33CL	50CL
Eichhof Retro	8	
Heineken	8	
Moretti	8	
Corona	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



JULIETTES CLASSICS

SNACKS

Austern 5
Marennes-Oléron N°3 mit Vinaigrette und Zitrone
Oysters
Marennes-Oléron N°3 with vinaigrette und lemon

Pommes Frites 8
French Fries

Trüffel Pommes Frites 14
Truffle French Fries

MEAT

Juliette's Rindstatar 24/38
Schweizer LUMA Rindfleisch mild, mittel oder scharf gewürzt,
mit Toast und Butter serviert
Juliette's Beef Tartar
*Swiss LUMA Beef, mild, medium or spicy,
served with toast and butter*

Entrecôte Café de Paris 28/48
mit Pommes Frites
Entrecôte Café de Paris
with French Fries

Nüsslisalat mit Hirschrohschinken 18/32
mit Ei an Sauce française
Lamb's lettuce with egg and raw venison ham
with French dressing

FISH

Brioche d'homard 28/48
mit Lattich, Apfel und Saiblings Roggen
Brioche d'homard
with lettuce, apple and char roe

Tartare de Thon 26/48
mit Sauerrahm, Avocado und Finger Limes
Tartare de Thon
with sour cream, avocado and finger limes

Grillierter Schwertfisch 27/49
mit Sauce Vierge und grünen Bohnen
Grilled Swordfish
with sauce vierge and green beans



VEGETARIAN

Soupe au Potiron mit Kürbiskernöl und Kürbiskernen	16
<i>Soupe au Potiron</i> <i>with pumpkin seed oil and pumpkin seeds</i>	
Feigenkäse Ravioli mit Salbeibutter und frischen Feigen <i>Fig - cheese ravioli</i> <i>with sage butter and fresh figs</i>	16/34
Buntes Randencarpaccio mit Kräutersalat, Pinienkernen und Baumnuss-Vinaigrette <i>Colorful beetroot carpaccio</i> <i>with herb salad, pine nuts and walnut vinaigrette</i>	18/35
DESSERTS	
Tagesdessert Fragen Sie unsere Mitarbeitende nach dem Tagesangebot Dessert of the Day <i>Ask our staff for our daily recommendation</i>	14
Mousse au Chocolat mit frischen Beeren und Doppelrahm <i>Mousse au Chocolat</i> <i>with fresh berries and heavy cream</i>	15
Vermicelles mit Freiburger Meringues und Doppelrahm <i>Vermicelles</i> <i>with Fribourg meringues and heavy cream</i>	14