

LE LOBBY
& GIN BAR



Alle Preise in CHF inkl. MWST / All prices in CHF including VAT

Spritz

BERRY BREEZE

18

Naturally sweet, tart and fruity drink consisting of homemade berry rum, fresh lime juice and lemonade.

ITALICUS SPRITZ

21

Light and citrusy drink with a delicate floral and herbal note from the Italicus liqueur.

TROPICAL TEMPEST

18

Homemade Pineapple Tequila with a splash of fresh lime juice and ginger ale.

NEGRONI SBAGLIATO

18

Lighter and bubblier version of the classic Negroni, with a slightly sweeter taste and a refreshing effervescence.

SERENDIPITY

18

Light, refreshing, with champagne, mint and exquisite French apple brandy.

Negronis

- KULA NEGRONI** 18
Strawberry infused Italian Bitter and white Vermouth make the Kula Negroni a perfect refreshment.
- WHITE NEGRONI** 18
Gin stands out in this rather refreshing aperitif.
- KINGSTON NEGRONI** 21
Chocolate and vanilla flavors of Jamaican rum, hamonized perfectly with italian Bitter and Vermouth.
- CROWN JEWEL NEGRONI** 40
Beefeaters rare Crown Jewel forms the backbone of this extraordinary drink.
- FRENCH NEGRONI** 18
Cognac based variation of the all-time favorite Negroni.

Light Spirits

GIN RICKEY

18

Classic cocktail created in the late 19th century, consisting of gin, lime juice, Cointreau and Ginger Ale.

PALOMA

18

Light and refreshing cocktail originated from Mexico. Tastes just like grapefruit lemonade.

BUTTERMILCH MARGARITA

18

Perfect balance of aged Tequila, refreshing buttermilk and a spicy salt rim.

THAI BASIL SMASH

18

Exotic, herbal, gin based drink, on the sour side.

TI - PUNCH

24

This one is for the Rum Nerds: Lime, sugar and Rhum Agricole - that`s it. Enjoy in small sips.

COCO LOCO

18

Coconutty daiquiri – tropical flavor with a balanced sweetness and Acidity.

Dark Spirits

- SANDY COLLINS** 18
Scotch based long drink with fresh lemon juice and soda.
- LANGATUN LEMONADE** 21
Local whisky from Langatun distillery with lemonade, orange liqueur and lemon juice.
- HORSE`S NECK** 18
Light long drink consisting of bourbon, ginger ale and a long orange zest, with the end draped over the edge of the glass like a horse poking his head over the stable wall.
- FRISCO SOUR** 18
Exceptional version of the Whiskey Sour - additional herbal liqueur makes it a perfect after dinner drink.
- PAPILLON** 21
Sweet and smooth after dinner drink created by our valued former Chef de Bar Franco Frederico.
- ROYAL BERMUDA YACHTCLUB** 21
Trader Vic`s tiki-fied version of the daiquiri with dark Rum from the Bermudas, orange liqueur and falernum.

Non – Alcoholic Cocktails

CRANBERRY CRUSH	15
Refreshing lemonade with cranberry juice and berry shrub.	
MOCKTAIL MULE	15
For ginger lovers, with nonalcoholic rum, fresh lime juice and ginger beer.	
YAM MAMUANG	15
Inspired by Thai cuisine, this drink may remind you of a fresh and light mango salad with cilantro and some spiciness.	
PEACH DELIGHT	15
Exceptional nonalcoholic Chardonnay with a splash of peach juice and fresh thyme.	

Alkoholfreie Alternative im Weinglas

FRENCH BLOOM ROSÉ 15
Die Champagne-Alternative
Entalkoholisierter französischer Bio-Chardonnay-Wein, Bio-Traubensaft
und natürliche Aromen wie Zitrone.

JUKES CORDIALITIES #1 16
Die Weisswein-Alternative
wahlweise mit prickelndem oder stillem Mineralwasser, ergibt zwei Gläser.

JUKES CORDIALITIES #8 16
Die Roséwein-Alternative
wahlweise mit prickelndem oder stillem Mineralwasser, ergibt zwei Gläser.

Matthew Jukes lässt hochwertige Früchte, Gemüse, Kräuter und Gewürze mit biologischem Apfelessig mazerieren. Daraus entsteht eine genussvolle, gesunde und alkoholfreie Alternative, welche im Weinglas mit acht bis zehn Anteilen Mineralwasser oder Tonic Water serviert wird. JUKES Cordialities ist alkoholfrei, kalorien- und zuckerarm.

Champagne

JEEPER GRAND RÉSERVE Blanc de blancs	10 cl	19
Jeeper, Faverolles-et-Coëmy, Champagne	75 cl	111
LAURENT PERRIER BRUT MILLÉSIMÉ 2012	10 cl	36
Chardonnay, Pinot Noir	75 cl	214
Laurent Perrier, Tours–Sour-Marne, Champagne		
MOËT & CHANDON IMPÉRIAL	20 cl	64
Moët & Chandon, Épernay, Champagne	37.5 cl	99
	75 cl	145
VEUVE CLICQUOT CARTE JAUNE	75 cl	174
Veuve Clicquot Ponsardin, Reims		
LOUIS ROEDERER BRUT PREMIER	37.5 cl	101
Louis Roederer, Reims	75 cl	139
KRUG GRANDE CUVÉE	37.5 cl	329
Krug, Reims	75cl	422

Champagne Rosé

JEEPER GRAND ROSÉ	10 cl	23
Jeeper, Faverolles-et-Coëmy, Champagne	75 cl	138
MOËT & CHANDON ROSÉ IMPÉRIAL	20 cl	86
Moët & Chandon, Épernay, Champagne	75 cl	181

Prosecco

PROSECCO CASA FARIVE BRUT Glera	10 cl	15
Vedova, Veneto	75cl	91

White Wine

BLAUSCHIEFER “TROCKEN” – <i>Riesling</i> <i>Weingut Bastgen, QbA Mosel – Deutschland</i>	10 cl	12
BERTHOLIER “1^{ER}CRUDARDAGNY” – <i>Chasselas</i> <i>Domaine des Hutins, AOC Dardagny – Schweiz</i>	10 cl	13
CHARDONNAY BARRIQUE “VERIMONT” – <i>Chardonnay</i> <i>Andrey Schafis, AOC Lac de Biemme, La Neuveville – Schweiz</i>	10 cl	18
MASCARONNE BLANC – <i>Vermentino, Sémillon</i> <i>Chateau la Mascarone, AOC Côtes de Provence – Frankreich</i>	10 cl	13
VICTORIA – <i>Gewürztraminer</i> <i>Bodegas Monte Odina, DO Somontano – Spanien</i>	10 cl	11

Rosé Wine

MASCARONNE ROSÉ – <i>Grenache, Cinsault, Syrah</i> <i>Château La Mascaronne, AOC Côtes de Provence – Frankreich</i>	10 cl	13
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Red Wine

HOMMAGE DIVERSITAS – <i>Pinot Noir</i> <i>Cave du Rhodan, AOC Valais – Schweiz</i>	10 cl	18
LES TRAVERSESES – <i>Syrah, Grenache, Mourvèdre</i> <i>Domaine de Courbissac, AOP Minervois – Frankreich</i>	10 cl	13
LINDES DE REMELLURI “ VIÑEDOSDESANVICENTE ” – <i>Tempranillo, Garnacha, Graciano</i> <i>Remelluri, DOCa Rioja – Spanien</i>	10 cl	14
MASCARONNE ROUGE – <i>Syrah, Cabernet Sauvignon</i> <i>Château La Mascaronne, AOC Côtes de Provence – Frankreich</i>	10cl	13
PAGODES DE COS – <i>Cabernet, Merlot, Petit Verdot</i> <i>Cos d’Estournel, AOC S’-Estèphe – Frankreich</i>	10 cl	23

Gin

	4 cl
Beefeater Crown Jewel – <i>England</i>	33
Bisbino – <i>Switzerland</i>	22
Bombay Sapphire – <i>England</i>	14
Botanist – <i>Scotland</i>	15
Breil Pur – <i>Switzerland</i>	19
Elephant – <i>Germany</i>	20
Gin Mare – <i>Spain</i>	21
Hendrick's – <i>Scotland</i>	15
Leopold's – <i>USA</i>	21
Monkey 47 – <i>Germany</i>	21
Matte Gin – <i>Bern, Switzerland</i>	16
Oxley Cold Distilled – <i>England</i>	16
Portobello Road N°171 – <i>England</i>	17
Tanqueray No. Ten – <i>England</i>	16
Turicum – <i>Switzerland</i>	17
Ungava – <i>Canada</i>	17

And Tonic

20 cl 6

Gent's Tonic – *Switzerland*
*Eher trocken, Lakritz, Enzian, herbe Bitterkeit
mit frischem Zitronenaroma*

Fever-Tree Mediterranean – *UK*
*Fruchtiger Geschmack mit einer leichten Note
von Bitterorangen und Thymian*

Indi Tonic – *Spanien*
*Kaffirlimette, Kumquat und Kardamom prägen die Nase. Elegant am
Gaumen. Mit Akzenten von Sevilla Orange und dezent trockener Note*

Cognac & Armagnac

	4 cl
Hennessy XO	40
Hennessy Paradis	118
	2cl 59
Martell Cordon Bleu	37
Delamain	29
Davidoff XO	40
Frapin VSOP Grande Champagne	22
Frapin Château Fontpinot XO	34
Frapin XO Grande Champagne	43
Rémy Martin XO	42
Rémy Martin Louis XIII	280
	2cl 140
	1cl 70
Ferté de Partenay 1990	31
Laberdolive Sables Fauves, Bas-Armagnac	44

Tequila

	4 cl
Clase Azul Plata	35
Clase Azul Reposado	45
Patron Silver	18
Patron Añejo	20
Patron Reposado	20

Rum

	4 cl
Appleton Estate Joy 25 years	58
Bacardi 8	15
Brugal 1888 Gran Reserva	17
Clairin Sajous	19
Clairin Vaval	19
Dictador 20 years	24
Diplomatico Reserva	18
Diplomatico Ambassador Selection	49
El Dorado 15 years	18
Havana Club Union Cohiba	54
Hampden 8 years	25
Mount Gay Eclipse	14
Pyrat XO reserve	15
Santa Teresa 1796	22
Zacapa 23 Solera	20
Zacapa Royal Solera Gran Reserve	53

Vodka

	4 cl
Absolut – <i>Sweden</i>	13
Belvedere – <i>Poland</i>	16
Beluga – <i>Russia</i>	32
Grey Goose – <i>France</i>	16
Russian Standard – <i>Russia</i>	13
The Wild Alps – <i>Switzerland</i>	18
Titos – <i>USA - Texas</i>	13
42 Below – <i>New Zealand</i>	11

Blended Whisk(e)y

4 cl

Scotland

Chivas Regal 12 years	15
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	42
Monkey Shoulder William Grant	15

Ireland

Jameson	15
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USA

Bib & Tucker	24
Hudson Baby Bourbon	24
Hudson Manhattan Rye	44
Jack Daniel's Single Barrel	14
Knob Creek Straight Rye	20
Knob Creek Bourbon	19
Wild Turkey Bourbon	15
Wild Turkey Rye	16
Woodford Reserve	15
Woodford Reserve Chocolate Malted Rye	39

Japan

Hibiki Japanese Harmony	35
Yamazakura Fine Blended	20

Single Malt Whisky

4 cl

Speyside

Balvenie Carribean Cask 14 years	23
Balvenie Port Wood 21 years	49
Cardhu 14 years	39
Cragganmore 12 years	15
Glenfarclas 15 years	21
Glenfiddich 12 years	16
Glenfiddich 18 years	24
Glenlivet 18 years	22
Glenlivet 25 years	60
Macallan 12 years	26
Macallan 15 years	36

Islay

Ardbeg Uigeadail	31
Bruichladdich Port Charlotte 10 years	23
Bruichladdich The Classic Laddie	21
Lagavulin 16 years	26
Laphroaig 10 years	17
Caol Ila 18 years	30

Single Malt Whisky

Islands

Talisker 10 years	16
Highland Park 18 years	44
Highland Park 21 years	60
Scapa Skiren	20

4 cl

Highlands

Dalwhinnie 15 years	17
Deveron 12 years	16
Glenmorangie 10 years	15
Glenmorangie 18 years	32
Oban 14 years	21

Japan

Akashi Single Malt	34
Nikka From The Barrel	23

India

Amrut Single Malt	17
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Beer

Heineken	Pression	25 cl	8
Felsenau Natrutrüb	Pression	33 cl	9
Bärner Müntschi – unfiltriert		33 cl	9
Bärni Spezial dunkel		33 cl	9
Erdinger Weissbier		33 cl	9
Calanda Senza – alkoholfrei		33 cl	8

Mineral Water

San Pellegrino / Acqua Panna		50 cl	8
Valser Prickelnd / Still		50 cl	8

Soft Drinks

Coca-Cola / Coke Zero		33 cl	8
Sprite		33 cl	8
Rivella Rot		33 cl	8
Schweppes Ginger Ale / Bitter Lemon		20 cl	8
Ginger Beer Fever Tree		27 cl	8
Chinotto		20 cl	8
Sanbittèr		10 cl	7

Juices

Passionsfrucht, Grapefruit, Ananas, Cranberry, Pfirsich, Multifrukt	20 cl	8
Frischer Orangensaft	20 cl	9
Apfelsaft – Hochstamm Prömium	33 cl	9

Coffee & Tea

Kaffee, Espresso		7
Doppelter Espresso		9
Cappuccino, Café au lait		9
Latte Macchiato		9
Café Mélange		9
Caffè Corretto – mit Grappa		9
Café Shakerato		11
Shakerato Caramel		11
Portion Tee		9
<i>Fragen Sie nach unserer umfangreichen Teekarte.</i>		
Ovomaltine – heiss oder kalt		8
Schokolade – heiss oder kalt		9
Chocolate Mélange		9

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Food Selection

Social Bites

Plättli 32

Bresaola, Rohschinken, Coppa, Gruyère
Bresaola, ham, Coppa, Gruyère

Rauchlachs 32

Meerrettich, Ciabatta-Brot
Smoked salmon, horseradish, ciabatta

Käse-Jalapeños-Poppers 14

Frischkäse, Jalapeños, Geräucherte Tomatensauce
Cream cheese, Jalapeños, smoked tomato sauce

Kartoffel-Wedges 15

Sweet Chilli-Sauce, Sauerrahm
Sweet Chilli Sauce, sour cream

Warme marinierte Oliven 10

Warm marinated olives

Dreierlei Dips 18

Hummus, Randen, Oliven-Tapenade, Focaccia
Hummus, beetroot, olive tapenade, focaccia

Crostini 24

Lachs, Artischocke, Iberico-Schinken
Salmon, artichokes, Iberico ham

Oysters

Huîtres creuses Fines de Claire Marennes-Oléron n° 2

6 pcs 45 12 pcs 85

Roggenbrot, Salzbutter, Zitrone, Schalottenvinaigrette, Algen
Rye-bread, salted butter, lemon, shallots vinaigrette, salicornes

Classics

Kartoffel-Lauch Suppe 18

Potato-leek-soup

Caesar Salad 29

mit Poulet/ *with chicken* 34

mit Krevetten/ *with prawns* 36

Burrata 28

geröstete Feigen, Pinienkerne, Balsamico-Dressing

Roasted fig, pine nuts, balsamic dressing

Ziegenkäse Salad 28

Ziegenkäse, karamellierte Nüsse, Honig-Senf-Dressing

Goat chesse, caramelized pecans, honey mustard dressing

mit Poulet/ *with chicken* 33

mit Krevetten/ *with prawns* 35

mit Rauchlachs/ *with smoked salmon* 35

Angus Rindstartar 37

Radieschen, eingelegter Shimeji, Eigelb

Radish, pickled shimeji, egg yolk

Penne Rigate all'Arrabbiata 24

Taggiasca Oliven, Cherry Tomaten

Taggiasca olives, cherry tomatoes

Spaghetti alla Chitarra con Ragù alla Bolognese 28

Caramelle 28

mit Ricotta und Steinpilzen, cremige Pecorino-Sauce

with ricotta and porcini, creamy Pecorino sauce

Classics

Club Sandwich 36

Maispoularde, Chili-Jam, Duroc-Speck
Chicken, chili jam, Duroc pork bacon

Acquerello Risotto alla Milanese 38

Lachsfilet 54

mit Marktgemüse und Kartoffelmousseline
Salmon filet with vegetables and potato mousseline

Zürcher Geschnetzeltes mit Rösti 51

Veal-Zurich-style with rösti

Kalbskotelett alla Milanese 58

mit Pommes Frites
Veal-Milanese with French fries

Bellevue Burger 42

Brioche Bun, Angus Rind, Cheddar, Smoked Burger Sauce
Brioche bun, Angus beef, cheddar cheese, smoked burger sauce

Bagel 34

Grilliertes Gemüse, Randenhummus, Alfalfa-Sprossen
Grilled vegetables, beetroot spread, alfalfa sprouts

Rindsentrecôte 62

Pommes Frites, Kräuterbutter
Grilled beef entrecôte, French fries, herb butter

Cheese

Käseselektion 24

Cheese selection

Desserts

Erdbeer-Himbeer-Tartelette 11

Strawberry-Raspberry Tartelette

Schokoladenvariation | Mousse | Biskuit | Ganache 11

Chocolate variation | mousse | biscuit | ganache

Ice Cream

6 per scoop

Caramel

Caramel

Schokolade

Chocolate

Pistazie

Pistache

Vanille

Vanille

Aprikose mit Thymian

Apricot with Thymian

Erdbeere

Strawberry

Zitrone

Lemon

Mango

Mango

Toppings

Schokoladen-Späne

Chocolate Chips

Schokoladen-Sauce

Chocolate-Sauce

Honig-Granola

Honig-Granola

Blütenstaub

Pollen

Eiskaffee Bellevue 15

mit Kaffee-Glace, Rahm, Kaffee

Coffee Ice Cream, Cream, Coffee

Für Fragen zu Ingredienzen und Allergenen stehen wir Ihnen
gerne zur Verfügung
We will be happy to answer any questions about our
ingredients and allergens

Rind: Schweiz Kalb: Schweiz Geflügel: Schweiz
Schwein: Schweiz / Spanien / Italien
Krevetten: Vietnam Lachs: Schottland

in Kooperation mit

