

# ICONIC-COCKTAILS AT THE BELLEVUE BAR

Our passionate Bellevue Bar team welcome you to Switzerland's first American Bar.

Since 1913 the Bellevue Bar has been the scene of Bern's political, diplomatic, and social life. Foreign delegations, agents, spies, and celebrities have been pouring in ever since and made it what it became: a living legend.

Our selection of drinks invites you to a journey through the 20<sup>th</sup> century – enjoy iconic cocktails with a modern twist.

# 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

<b>GIN RICKEY</b>	18
Classic cocktail created in the late 19 <sup>th</sup> century, consisting of gin, lime juice, Cointreau and Ginger Ale.	
<b>PALOMA</b>	18
Light and refreshing cocktail originated from Mexico. Tastes just like grapefruit lemonade.	
<b>BUTTERMILCH MARGARITA</b>	18
Perfect balance of aged Tequila, refreshing buttermilk and a spicy salt rim.	
<b>THAI BASIL SMASH</b>	18
Exotic, herbal, gin based drink, on the sour side.	
<b>TI - PUNCH</b>	24
This one is for the Rum Nerds: Lime, sugar and Rhum Agricole - that`s it. Enjoy in small sips.	
<b>COCO LOCO</b>	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**

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

<b>JEEPER GRAND RÉSERVE</b> Blanc de blancs	10 cl	20
Jeeper, Faverolles-et-Coëmy, Champagne	37.5 cl	62
	75 cl	115
<b>LAURENT PERRIER GRAND SIÉCLE</b>	10cl	78
Chardonnay, Pinot Noir	75cl	467
Laurent Perrier, Tours-sur-Marne, Champagne		
<b>MOËT &amp; CHANDON IMPÉRIAL</b>	20 cl	64
Moët & Chandon, Épernay, Champagne	37.5 cl	99
	75 cl	145
<b>BILLECART-SALMON RESERVE</b>	75 cl	156
Billecart-Salmon, Mareuil-sur-Aÿ		
<b>LOUIS ROEDERER COLLECTION</b>	37.5 cl	120
Louis Roederer, Reims	75 cl	197
<b>KRUG GRANDE CUVÉE</b>	37.5 cl	329
Krug, Reims	75cl	422

## Champagne Rosé

<b>JEEPER GRAND ROSÉ</b>	10 cl	22
Jeeper, Faverolles-et-Coëmy, Champagne	75 cl	127
<b>MOËT &amp; CHANDON ROSÉ IMPÉRIAL</b>	20 cl	86
Moët & Chandon, Épernay, Champagne	75 cl	181
<b>BILLECART-SALMON ROSÉ</b>	37.5 cl	138
Billecart-Salmon, Mareuil-sur-Aÿ	75 cl	237

## Prosecco

<b>PROSECCO NUDO BRUT</b> Glera	10 cl	15
Colli del Soligo, Veneto	75cl	91



## White Wine

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

## Rosé Wine

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

<b>PINOT NOIR BARRIQUE</b> <i>Aagne, AOC Schaffhausen – Schweiz</i>	10 cl	17
<b>LES TRAVERSESES</b> – <i>Syrah, Grenache, Mourvèdre</i> <i>Domaine de Courbissac, AOP Minervois – Frankreich</i>	10 cl	13
<b>LINDES DE REMELLURI “VIÑEDOSDESANVICENTE”</b> <i>Tempranillo, Garnacha, Graciano</i> <i>Remelluri, DOCa Rioja – Spanien</i>	10 cl	14
<b>MASCARONNE ROUGE</b> – <i>Syrah, Cabernet Sauvignon</i> <i>Château La Mascaronne, AOC Côtes de Provence – Frankreich</i>	10 cl	13
<b>PAGODES DE COS</b> – <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 1964	60
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 Carribbean 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 Naturtrüb	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
«VUE» Wasser		75 cl	6
 CHF 2 werden der Genolier Foundation gespendet			

## 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, Multifrucht	20 cl	8
Frischer Orangensaft	20 cl	9
Apfelsaft – Hochstamm Prémium	33 cl	9

## Coffee & Tea

*Unser Kaffee ist aus biologischem Anbau und Fairtrade-zertifiziert.*

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 aus biologischem Anbau 9

*Fragen Sie nach unserer umfangreichen Teekarte.*

Ovomaltine – heiss oder kalt	8
Schokolade – heiss oder kalt	9
Chocolate Mélange	9



# BELLEVUE BAR & FUMOIR

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 (V) 14

Frischkäse, Jalapeños, Geraücherte Tomatensauce  
*Cream cheese, Jalapeños, smoked tomato sauce*

### Kartoffel-Wedges (V) 15

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

### Warme marinierte Oliven (VG) 10

*Warm marinated olives*

### Dreierlei Dips (VG) 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 (V) 18

*Potato-leek-soup*

Caesar Salad 29

mit Poulet/ *with chicken* 34

mit Krevetten/ *with prawns* 36

Burrata (V) 28

geröstete Feigen, Pinienkerne, Balsamico-Dressing

*Roasted fig, pine nuts, balsamic dressing*

Ziegenkäse-Salat (V) 28

Ziegenkäse, karamellierte Nüsse, Honig-Senf-Dressing

*Goat cheese, 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 (VG) 24

Taggiasca Oliven, Cherry Tomaten

*Taggiasca olives, cherry tomatoes*

Spaghetti alla Chitarra con Ragù alla Bolognese 28

Caramelle (V) 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 (V) 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 (VG) 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

Tartelette Bourdaloue 11  
Birnen-Tartelette mit Mandelcreme  
*Pear and almond cream tartlet*

Schokoladenvariation | Mousse | Biskuit | Ganache 11  
*Chocolate variation | mousse | biscuit | ganache*

## Ice Cream

6 per scoop

*(all sorts are gluten free, sorbets are lactose free and vegan)*

Caramel	Schokolade	Pistazie	Vanille
<i>Caramel</i>	<i>Chocolate</i>	<i>Pistache</i>	<i>Vanille</i>

Aprikose mit Thymian	Erdbeere	Zitrone	Mango
<i>Apricot with Thymian</i>	<i>Strawberry</i>	<i>Lemon</i>	<i>Mango</i>

## Toppings

Schokoladen-Späne	Schokoladen-Sauce
<i>Chocolate Chips</i>	<i>Chocolate-Sauce</i>

Honig-Granola	Blütenstaub
<i>Honig-Granola</i>	<i>Pollen</i>

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    Lachs: Schottland

in Kooperation mit

