

# ICONIC COCKTAILS AT THE BELLEVUE BAR

«1913» - Bellevue Signature

21

**Disaronno | Almonds | Apricot | Lemon | Bitter | Orange**

A harmonious creation crafted in homage to bartending traditions passed down through generations - a quiet tribute to the artistry of those who shaped the craft before us.

Since «1913» Bellevue Bar has been more than just a bar - It has been a landmark of elegance, discretion, and intrigue.

For over a century, it has served as a meeting place for political figures, spies, artists and travelers, where conversations shaped ideas and history itself. Bellevue Bar is not an ordinary place, but a stage where tradition and legacy are ever-present.

Our menu is a celebration of cocktail heritage, where tradition meets imagination. Every glass carries a tale - of cities and eras, of elegance and mystery - stories we invite you to taste with us.

Within these pages, you will find not only recipes but also journeys - moments of history condensed in a glass, waiting to be discovered.

# WHAT IF...?

“What If” is an invitation into a world of alternative cocktail histories — classics reimagined as if they had been born along the shores of the Mediterranean. Familiar recipes are transformed through sun-soaked citrus, aromatic herbs, bitters, and coastal flavors, taking on an entirely new character.

<b>Sicilian Cup</b> <b>Averna   Bombay Sapphire   Raspberry   Chinotto</b> 1860 London – Pimm’s Cup	18
<b>Tyrrhenian Sour</b> <b>Ramazzotti   Bacardi 4 Añejo   Orgeat   Lemon</b> 2009 Brooklyn - Trinidad Sour	19
<b>Sorrento Smash</b> <b>Limoncello   Chartreuse   Lemon   Basil</b> 2008 Hamburg - Gin basil Smash	19
<b>Olive Grove Sour</b> <b>Dewar’s 12   Lemon   Olive Oil   Honey   Falernum</b> 1870’s Chicago - Whisky Sour	21
<b>Azure Gimlet</b> <b>Bombay Sapphire   Bergamot   Pastis   Lime</b> 1870’s Scotland - Gimlet	19
<b>Levant Trade Route</b> <b>Bacardi 4 Añejo   Grappa   Drambuie   Orange   Honey   Lemon</b> 1940’s Los Angeles - Three Dots and A Dash	24
<b>Amber Orchard</b> <b>Bourbon   Apricot   Maraschino   Fig   Lemon</b> 1925 – Marmalade Cocktail	21

# FRESH AND LIVELY

- Morning Glory Fizz** 19  
**Dewar's 12 | Lemon | Lime | Soda | Absinthe**  
1884 New York – In "The Modern Bartenders Guide", O. H. Byron says about this drink: "Drink immediately, otherwise its effect is lost".
- Southside Fizz** 18  
**Bombay Sapphire | Lemon | Lime | Mint | Soda**  
1890 New York - A variation of the classic Mint Julep, created during the period when fizz cocktails were highly popular.
- Air - Mail** 24  
**Bacardi 8 Añejo | Lime | Honey | Champagne**  
1930's Caribbean - A turbulent Caribbean take on the French 75, in which lime stands out amid the dry notes.
- Paloma** 18  
**Cazadores Blanco | Lime | Agave | Grapefruit**  
1950's Mexico - Little is known about its origin, but it is extremely popular in Mexico.
- Negroni Sbagliato** 18  
**Campari | Martini Rubino | Prosecco**  
1980's Milano – "Sbagliato" means "mistake", and that is exactly how this cocktail was created at Bar Basso in Milan.
- Mezcal Mule** 22  
**Mezcal | Lime | Ginger Beer | Agave | Passion fruit | Cucumber**  
2008 New York - A classic Moscow Mule with a smoky Mexican twist, created by Jim Meehan at PDT in New York.

# BRIGHT AND CONFIDENT

## Pisco Sour 20

### **Pisco | Lime | Sugar | Bitters**

1920's Lima - Chile and Peru dispute the cocktail's origin, but its earthy, sweet-sour blend is well worth the fight.

## Singapore Sling 18

### **Bombay Sapphire | Cherry | Benedictine | Cointreau | Pineapple**

1915 Singapore - Created at the Raffles Hotel, it is one of the great thirst-quenchers of the 20th century."

## Blood and Sand 23

### **Dewar's 12 | Martini Rubino | Cherry Heering | Orange**

1930's London - Probably the best-known Scotch whisky cocktail - named after Rudolph Valentino's film *Blood and Sand*, which was released in the same year.

## Hotel Nacional Special 19

### **Bacardi 4 Añejo | Rhum Agricole | Apricot | Pineapple | Lime**

1930's Havana - A fruity yet refined twist on the classic Daiquiri - the signature cocktail of the famous Hotel Nacional de Cuba in Havana.

## Mai Tai 22

### **Bacardi 4 Añejo | Cointreau | Orgeat | Lime**

1944 Oakland - The name of this cocktail comes from 'mai tai-roa aé', a phrase in the Tahitian language meaning 'out of this world - the very best.

## Porn Star Martini 23

### **42 Below Vodka | Passion fruit | Lime | Vanilla | Champagne**

2002 London - The provocatively named cocktail is Martini in name only.

# BOOZY AND HONEST

- Sazerac** 24  
**Rye Whiskey | Cognac | Sugar | Absinthe | Bitters**  
1870 New Orleans - Seductive aromatic intensity – anise, peppery rye and spices – makes this one of the most popular drinks among classic cocktails.
- Japanese Cocktail** 22  
**Hennessy VS | Orgeat | Bitters**  
1860's New York - First published in Jerry 'The Professor' Thomas 1862 Bartender's Guide. It is one of the few cocktails in the book that is believed to be his own creation.
- Ti Punch** 24  
**Rhum Agricole | Sugar | Lime**  
1890's Caribbean - The national cocktail of Martinique and the Caribbean answer to the American Old Fashioned.
- Godfather** 20  
**Dewar's 12 | Amaretto**  
1970's New York - This cocktail bears the name of the iconic Italian American mafia saga. Mario Puzo's novel was published in 1969, and Francis Ford Coppola's film followed in 1972.
- Espresso Martini** 20  
**42 Below Vodka | Coffee Liqueur | Espresso**  
1983 London - Widely regarded as a modern classic. In fact, it is the most influential and popular coffee drink since the Irish Coffee.
- Oaxaca Old Fashioned** 20  
**Cazadores Reposado | Mezcal | Angostura | Agave**  
2007 New York - A drink that opened bartenders' eyes worldwide to the potential of tequila and mezcal in cocktails.

# ELEGANT AND TIMELESS

**Hanky Panky** 18

**Bombay Sapphire | Martini Rubino | Fernet Branca**

1910's London - Created by the first female head bartender of the legendary American Bar at the Savoy Hotel in London — Ada 'Coley' Coleman.

**Chrysanthemum** 18

**Noilly Prat | D.O.M Benedictine | Absinthe | Bitters**

1917 New York - This cocktail may be named after *The Chrysanthemum*, a 1904 piece by the famous ragtime composer and pianist Scott Joplin which was released on record in 1916.

**Negroni** 21

**Bombay Sapphire | Campari | Martini Rubino**

1919 Florence - One of the simplest classic cocktails, which has given rise to countless variations. Feel free to ask us about additional options.

**Bobby Burns** 21

**Dewar`s 12 | Martini Rubino | Benedictine D.O.M | Bitters**

1930 London - The name is likely a tribute to the famous Robert Burns, widely regarded as Scotland's national poet.

**Rapsalion** 20

**Dewar`s 12 | PX Sherry | Pastis**

2007 Copenhagen - A subtly sweet and smoky offspring of the Sazerac and the Bobby Burns, which has found its way into bars around the world.

**Bywater** 21

**Bacardi 4 Añejo | Amer Picon | Falernum | Bitters**

2007 New Orleans - Chris Hannah created the Bywater at Arnaud's French 75 Bar. This drink is essentially a southern relative of the Brooklyn.

# NON – ALCOHOLIC COCKTAILS

**Spritz Veneziano 0.0%** 21

**Martini Vibrante | L'Arjolle Zéro Blanc | Bitter**

1880's Venice - According to the Campari Group, around 300,000 Spritz are enjoyed every day in Veneto — an impressive 200 glasses per minute.

**Bees Knees 0.0%** 18

**Tanqueray 0.0% | Lemon | Honey**

1920's Paris - The Bee's Knees is an invention of Mrs. J. J. Brown of Denver and Paris and is a rather sweet combination of honey and lemon – Cocktail historian Jared Brown, April 22, 1929.

**Bellini 0.0%** 18

**Peach | L'Arjolle Zéro Blanc | Thyme**

1945 Venice - Giuseppe Cipriani gave this cocktail the name of the painter Giovanni Bellini. He was inspired by the drink's delicate pink hue which recalled the rosy luminous tones in Bellini's paintings.

**Jungle Bird 0.0%** 18

**Undone Rum | Martini Vibrante | Pineapple | Lime | Sugar**

1973 Kuala Lumpur - Pineapple and lime smooth out any rough edges in this simple five-ingredient Tiki cocktail.

**Gin Gin Mule 0.0%** 18

**Tanqueray 0.0% | Ginger | Lime | Ginger Beer**

2000 New York - Adapted from a recipe created by Audrey Saunders at the Beacon Bar. It is more than just another variation of the Moscow Mule.

Upon request, our non-alcoholic cocktails can be delicately enhanced with a fine mist of selected spirits to elevate complexity - approx. 1% ABV

# CHAMPAGNE | SPARKLING

		10 cl
Jeeper Brut Blanc de Blanc 		22
Chardonnay	Champagne - France	
Jeeper Brut Grand Cru Rosé 		23
Chardonnay, Pinot Noir	Champagne - France	
Prosecco Nudo Brut		15
Glera	Veneto – Italy	
Arjolle Cuvée Zero		13
Viognier, Sauvignon Blanc	France	

## WHITE

		10 cl
Sur Crausa <small>demeter</small>		14
Chasselas	Le Petit Château	Vully - Switzerland
Summerode <small>Blø</small>		21
Sauvignon Blanc	Krebs & Steiner	Bielersee – Switzerland
Mâcon-Villages		13
Chardonnay	Vuillemez Père & Fils	Burgundy – France
Château La Mascaronne  <small>Blø</small>		12
Vermentino, Sémillon		Côtes De Provence – France
Pagodes de Cos Blanc 		21
Sauvignon Blanc, Sémillon		Bordeaux – France
Alte Reben		17
Riesling	Van Volxem	Mosel – Germany

# ROSÉ

Château La Mascaronne  BIØ	10 cl
Grenache, Cinsault, Syrah	12
Côtes De Provence – France	

# RED

Pinot Noir Village  BIØ	10 cl
Pinot Noir Weingut Fromm	16
Graubünden – Switzerland	
Faustine Rouge Vieilles Vignes 	16
Nielluccio, Comte Abbattucci	
Sciaccarello	Corsica - France
Château La Mascaronne  BIØ	12
Cabernet Sauvignon Syrah	Côtes De Provence – France
G D'Estournel 	14
Merlot, Cabernet Sauvignon	Médoc – France
Pagodes de Cos 	25
Cabernet Sauvignon, Merlot	St-Estèphe – France
Barbera d'Alba Serra  BIØ	14
Barbera d'Alba Paitin di Pasquero Elia	Piedmont – Italy

# SWEET

Aszú 5 Puttonyos 	5 cl
Furmint Tokaj-Hétszölö	16
Tokaj – Hungary	

# GIN

4 cl

Bombay Sapphire	England	14
Bombay Murcian Lemon	England	18
Oxley Cold Distilled	England	18
Beefeater Crown Jewel	Englan	26
Bisbino	Switzerland	23
Botanist	Scotland	16
Breil Pur	Switzerland	23
Elephant	Germany	22
Gin Mare	Spain	16
Hendrick's	Scotland	17
Monkey 47	Germany	22
Matte Gin	Switzerland	17
Tanqueray No. Ten	England	16
Turicum	Switzerland	19
Ungava	Canada	19

# AND TONIC

20cl

6

- Swiss Mountain Tonic - Switzerland
- Swiss Mountain Provençale - Switzerland
- Gent's Tonic - Switzerland
- Thomas Henry Tonic - Germany
- Thomas Henry Grapefruit - Germany

# COGNAC & ARMAGNAC

	4 cl	
Rémy Martin Louis XIII		280
	2cl	140
	1cl	70
Rémy Martin XO		36
Hennessy V.S.O.P.		22
Hennessy XO		36
Hennessy Paradis		117
	2cl	59
Martell Cordon Bleu		34
Davidoff XO		39
Davidoff Extra		44
Frapin XO Château Fontpinot		29
Frapin XO VIP Grande Champagne		39
Darroze 30 ans, Bas-Armagnac		32
Ferté de Partenay 1964		45

# TEQUILA & MEZCAL

Patron Silver	20
Patron Reposado	20
Patron Añejo	22
Patron XO Cafe	18
Clase Azul Plata	32
Clase Azul Reposado	39
San Cosme Mezcal	17

# RUM

4 cl

Bacardi 8	15
Bacardi 4	13
Santa Teresa 1796	19
Bacardi Spiced	13
Brugal 1888 Gran Reserva	21
Clairin Vaval	21
Clairin Sajous	21
Dictador 20 years	22
Diplomatico Reserva	18
Diplomatico Ambassador Selection	42
El Dorado 15 years	23
Hampden Estate 8 years	27
Havana Club Union Cohiba	47
Havana Club Tributo 2018	49
J.M. Millésime 1994	41
Pampero Anniversario	18
Pyrat XO reserve	16
Zacapa 23 Solera	22
Zacapa Royal Solera Gran Reserve	43

# VODKA

Grey Goose – France	18
42 Below – New Zealand	13
Absolut – Sweden	13
Belvedere – Poland	18
Beluga – Russia	29
Petrossian – France	17
Russian Standard Platinum – Russia	16
The Wild Alps – Switzerland	16

# SINGLE MALT WHISKY

4 cl

## SPEYSIDE

Balvenie Carribbean Cask 14 years	27
Balvenie Port Wood 21 years	40
Cardhu 14 years	35
Cragganmore 12 years	19
Glenfarclas 15 years	23
Glenfiddich 12 years	18
Glenfiddich 18 years	25
Glenlivet 18 years	23
Glenlivet 25 years	53
Macallan Sherry Oak 12 years	27
Macallan Double Cask 12 years	26
Macallan Double Cask 15 years	33
Macallan Double Cask 18 years	45
Macallan Harmony Collection Vibrant Oak	36

<b>Macallan Double Cask Flight 3 x 2cl</b>	<b>55</b>
Embark on an exciting journey. Discover and enjoy The Macallan Double Cask Whisky Selection."	

## ISLAY

Ardbeg Uigeadail	26
Bruichladdich Port Charlotte 10 years	24
Bruichladdich The Classic Laddie	22
Lagavulin 16 years	26
Laphroaig 10 years	19
Caol Ila 18 years	34

# SINGLE MALT WHISKY

4 cl

## ISLANDS

Talisker 10 years	19
Highland Park 18 years	37
Highland Park 21 years	46
Scapa Skiren	23

## HIGHLANDS

Dalwhinnie 15 years	20
Deveron 12 years	18
Glenmorangie 10 years	16
Glenmorangie 18 years	31
Oban 14 years	26

## JAPAN

Akashi Single Malt	33
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## INDIA

Amrut Single Malt	25
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# BLENDed WHISK(E)Y

4 cl

## SWITZERLAND

Swiss Highland Classic 28

## SCOTLAND

Dewar's 12 years 15

Chivas Regal 12 years 19

Johnnie Walker Black Label 16

Johnnie Walker Blue Label 39

Monkey Shoulder William Grant 16

## IRELAND

Jameson 15

## USA

Angel's Envy 23

Hudson Baby Bourbon 31

Hudson Manhattan Rye 31

Jack Daniel's Single Barrel 18

Knob Creek Straight Rye 21

Knob Creek Bourbon 19

Wild Turkey Bourbon 17

Wild Turkey Rye 18

Woodford Reserve 21

## JAPAN

Yamazakura Fine Blended 22

Nikka From The Barrel 27

Hibiki Japanese Harmony 32

# BEER

Felsenau Naturtrüb, Bern	Draft	33 cl	9
Heineken	Draft	25 cl	8
Bärner Müntschi – unfiltred		33 cl	9
Bärni Spezial dunkel		33 cl	9
Erdinger Weissbier		33 cl	9
Calanda Senza – alkoholfree		33 cl	8

# MINERAL WATER

Henniez Sparkling   Still		50 cl	8
San Pellegrino   Acqua Panna		50 cl	8
«VUE» Water		75 cl	6

☉ CHF 2 will be donated to the Genolier Foundation

# SOFT DRINKS

Vivi kola   Vivi kola Zero		33 cl	8
Sprite		33 cl	8
Rivella Rot		33 cl	8
Ginger Ale   Bitter Lemon		20 cl	8
Ginger Beer		20 cl	8
Chinotto		20 cl	8
Sanbittèr		10 cl	7

# COFFEE & TEA

Our coffee is organic, and Fairtrade certified.

Kaffee, Espresso	7
Doppelter Espresso	9
Cappuccino, Café au lait	9
Latte Macchiato	9

Portion Chanoyu Tee, Organic	9
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**Black:**

English Breakfast, Earl Grey, Sweet Havana Smoky

**Oolong:**

Oolong Ti Kuan Yin

**Green:**

Jasmine, Sencha

**White:**


Eden Garden

**Herbal Tea:**

Verbena Lemongrass, Chamomilla, Swiss Mint, Fruits Rouges,  
Wild White Mountain, Rooibos



# SNACKS

Huitres creuses Marennes-Oléron n° 2	p.p 8
Austern   Roggenbrot   Salzbutter   Schalottenvinaigrette <i>Oysters   Rye-bread   salted butter   shallots vinaigrette</i> Minimum order of 3 pcs   Mindestbestellmenge von 3 Stk.	
Antipasti	32
Bresaola   Prosciutto   Coppa   sonnengetrocknete Tomaten Mozzarella   Oliven   marinierte Paprikas <i>Bresaola   prosciutto   coppa   sundried tomatoes</i> <i>mozzarella   olives   marinated pepper</i>	
Crostini	24
Geräucherter Lachs   Artischocke   Emmentaler Landrauchschinken <i>Smoked salmon   artichoke   Dry-cured ham from Emmental</i>	
Frites à la truffe	19
Pommes Frites   Trüffel   Parmesan <i>Fries   truffle   parmesan</i>	
Mesclun de salade avec sauce italienne 	17
Gemischter grüner Salat mit italienischer Sauce <i>Mixed green salad with italian dressing</i>	

# CLASSICS

Vichyssoise d'Asperges 	19
Kalte Spargel-Vichyssoise <i>Cold Asparagus Vichyssoise</i>	
Tartare de bœuf	42
Tatar vom Angus Rind   Brioche <i>Angus Beef tartare   brioche</i>	
Burrata 	29
mit Heirloom-Tomaten   Basilikum   Balsamico-Reduktion <i>with heirloom tomato   basil   balsamic reduction</i>	
Caesar Salad	29
mit gebratener Pouletbrust / with roasted chicken breast	37
<i>mit grillierten Krevetten / with grilled prawns</i>	39
Surf Club Sandwich	38
Geräucherter Lachs   Meerrettichcreme   hartgekochtes Ei <i>Smoked salmon   horseradish cream   hard-boiled egg</i>	
Turf Club Sandwich	38
Pouletbrust   Speck vom Duroc-Schwein   hartgekochtes Ei <i>Chicken breast   Duroc pork bacon   hard-boiled egg</i>	










# CLASSICS

Filet de saumon suisse grillé de Lostalio 🍷🍷 Gegrilltes Schweizer Lachsfilet aus Lostalio   Spinat <i>Grilled Swiss salmon fillet from Lostalio / spinach</i>	54
Cotoletta alla Milanese 🍷 Kalbskotelett alla Milanese   Pommes Frites <i>Veal-Milanese / French fries</i>	58
Filet de bœuf à la sauce au poivre 🍷 Rindsfilet   Pfeffersauce   Grillgemüse <i>Beef fillet / pepper sauce / grilled vegetables</i>	68
Bellevue Burger Brioche   Black Angus Rind   Gruyère   Smoked Sauce   Pommes Frites <i>Brioche / black Angus beef / Gruyère / smoked sauce / french fries</i>	44

# PASTA

Penne Rigate all'Arrabbiata 🍷 Taggiasca Oliven   Cherry Tomaten <i>Taggiasca olives / cherry tomatoes</i>	26
Agnolotti 🍷 Ricotta und Spinat Agnolotti   Salbeibutter <i>Ricotta and spinach agnolotti / sage butter</i>	28
Spaghetti con ragù alla Bolognese Spaghetti   Ragù alla Bolognese <i>Spaghetti / bolognese ragout</i>	28

# DESSERTS

Paris-Brest 	12
Choux au craquelin avec crème diplomate pralinée <i>Choux pastries with praline diplomat cream</i>	
Rüeblichueche  	11
Gâteau aux carottes <i>Carrot cake</i>	
Zitrone Meringue Tartelette 	11
Tartelette au citron meringuée <i>Lemon meringue tartlet</i>	
Schokoladen Schnitte 	13
Tranche au chocolat <i>Chocolate slice</i>	
Eiskaffee Bellevue  	15
Café glacé Bellevue <i>Bellevue Iced Coffee</i>	
Homemade ice cream 	p. scoop 6
Salted Caramel   <i>Salted Caramel</i> Schokoladen Sorbet 66%   <i>66% Chocolate sorbet</i> Pistazie   <i>Pistachio</i> Vanille   <i>Vanilla</i>	
Homemade sorbets 	p. scoop 6
Aprikose Feldthymian   <i>Apricot wild thyme</i> Zitrone   <i>Lemon</i> Rhabarber   <i>Rhubarb</i> Pfirsich Hibiskus   <i>Peach Hibiscus</i>	



Wir beantworten gerne Ihre Fragen zu den Inhaltsstoffen und möglichen Allergenen.

Vegetarisch 🌱 Vegan 🌿 Glutenfrei 🌾 Laktosefrei 🥛

Brot: Schweiz Rind: Schweiz Bresaola: Italien Kalb: Schweiz  
Geflügel: Schweiz Schwein: Schweiz Lachsfilet: Schweiz  
geräucherter Lachs: Schottland

Alle Preise in CHF inkl. MwSt.