

# WHAT IF...?

“What If” is an invitation into a world of alternative cocktail histories — classics reimaged as if they had been born along the shores of the Mediterranean.

<b>«1913» - Bellevue Signature</b>	21
<b>Disaronno   Almonds   Apricot   Lemon   Bitter   Orange</b>	
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.	
<b>Sicilian Cup</b>	18
<b>Averna   Bombay Sapphire   Raspberry   Chinotto</b>	
1860 London - Pimm's Cup	
<b>Tyrrhenian Sour</b>	19
<b>Ramazzotti   Bacardi 4 Añejo   Orgeat   Lemon</b>	
2009 Brooklyn - Trinidad Sour	
<b>Sorrento Smash</b>	19
<b>Limoncello   Chartreuse   Lemon   Basil</b>	
2008 Hamburg - Gin basil Smash	
<b>Olive Grove Sour</b>	21
<b>Dewar's 12   Lemon   Olive Oil   Honey   Falernum</b>	
1870's Chicago - Whisky Sour	
<b>Azure Gimlet</b>	19
<b>Bombay Sapphire   Bergamot   Pastis   Lime</b>	
1870's Scotland - Gimlet	
<b>Levant Trade Route</b>	24
<b>Bacardi 4 Añejo   Grappa   Drambuie   Orange   Honey   Lemon</b>	
1940's Los Angeles - Three Dots and A Dash	
<b>Amber Orchard</b>	21
<b>Bourbon   Apricot   Maraschino   Fig   Lemon</b>	
1925 - Marmalade Cocktail	

# 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."
- 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.

# NIGHTCAP

**Ti Punch** 24

**Rhum Agricole | Sugar | Lime**

1890's Caribbean - The national cocktail of Martinique and the Caribbean answer to the American Old Fashioned.

**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.

**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.

# 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	
L'Arjolle Zéro Blanc		16
Viognier, Sauvignon Blanc	France	
French Bloom Rose 0.0% BIØ		18
Chardonnay	France	

## White

		10 cl
Sur Crausa <small>demeter</small>		14
Chasselas	Le Petit Château	Vully - Switzerland
Summerrode BIØ		21
Sauvignon Blanc	Krebs & Steiner	Bielersee – Switzerland
Mâcon-Villages		13
Chardonnay	Vuillemez Père & Fils	Burgundy – France
Château La Mascaronne  BIØ		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

## Gin & Tonic of the Season

19

Fragen Sie nach unserer saisonalen G&T Combo  
Please ask our team about our seasonal G&T Combo

Bombay Sapphire	England	14
Amazzonia Rio Negro	Brasil	19
Baigur Saigon	Vietnan	24
Bombay Sapphire	England	14
Bombay Sapphire Murcian	England	18
Engine	Italy	23
Gin Mare	Spain	16
Kinobi Kyoto	Japan	21
Matte Dry Gin	Switzerland	17
Scapegrace	New Zealand	22
Tinto Premium	Portugal	22

# 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
Hennessy V.S.O.P.		22
Hennessy XO		36
Hennessy Paradis		117
	2cl	59
Martell Cordon Bleu		34

# TEQUILA & MEZCAL

Patron Silver		20
Patron Reposado		20
San Cosme Mezcal		17

# RUM

	4 cl	
Bacardi 8		15
Santa Teresa 1796		19
Clairin Sajous		21
Dictador 20 years		22
Diplomatico Reserva		18
Hampden Estate 8 years		27
Pyrat XO reserve		16
Zacapa 23 Solera		22

# WHISKY

4 cl

Singlemalt

Balvenie Port Wood 21 years	Speyside	40
Macallan Double Cask 15 years	Speyside	33
Macallan Double Cask 18 years	Speyside	45
Macallan Harmony Vibrant Oak	Speyside	36

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

Bruichladdich The Classic Laddie	Islay	22
Lagavulin 16 years	Islay	26
Talisker 10 years	Islands	19
Glenmorangie 10 years	Highlands	16
Oban 14 years	Highlands	26

Bourbon

Angel's Envy		23
Hudson Baby Bourbon		31
Hudson Manhattan Rye		31
Knob Creek Straight Rye		21
Knob Creek Bourbon		19
Woodford Reserve		21

# VODKA

Grey Goose	France	18
Belvedere	Poland	18
Beluga	Russia	29

# BEER

Felsenau Naturtrüb, Bern	Draft	33 cl	9
Bärner Müntschi – unfiltred		33 cl	9
Bärni Spezial dunkel		33 cl	9
Erdinger Weissbier		33 cl	9
Calanda Senza – alcohol-free		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
Aprikosensaft – Opaline		25 cl	8
Bio Apfelsaft – Opaline		25 cl	8

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

# PASTA

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

# 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.