



# Drinks



# Global Aperitivos

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Aperitivos have taken the world by storm, and during that golden hour between the end of the work day and the start of a great meal, every country has their own way of ‘opening the appetite’. We take you around the globe to taste a selection of signature aperitivos we have created inspired by their respective countries.

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# Global Aperitivos

BAVARIAN SPRITZ (Germany) 18  
Mondino, Gewurztraminer, gooseberry, soda

*The origins of the spritz lie in the connection between the Austrian Empire and Venice, with the Italians adding a splash of bitters to the already popular 'spritzer'. We reclaim the drink to central Europe by using a delicious German equivalent to Campari and fine German wine.*

RUBIS SOUR (France) 20  
Citadelle gin, Pampelle aperitif, Baur au Lac honey, Dolin Blanc vermouth  
lemon juice, egg white, currants

*No strangers to an 'apero', we dedicate this fluffy sour to the French, using their finest gin distilled in Cognac and a vibrant and tart grapefruit aperitif.*

EDIGRONI (Scotland) 19  
Darnley's View spiced gin, Campari, Amaro Montegro, Jstotto and Punt e Mes Rosso  
vermouth blend

*Another surprising place to enjoy an aperitif is Edinburgh, where we combine a fine example of their booming gin industry with their love of Montenegro for a floral and spicy take on the classic Negroni.*

MARTALIAN (Italy) 24  
Crocodile Gin Del Professore, Mancino Dry vermouth, grappa Tignanello, herbs,  
black olive, truffle

*It is no secret many Italian expats enjoy a good martini, and here – using an Italian craft gin – we have created a punchy, zesty version with a strong truffle aroma.*

SWISSLE (Switzerland) 18  
Chasselas, Swiss kirsch, apricot, lemon, alpine tincture, currants

*...and finally, home! Making the best use of Swiss produce, we have a delightfully fruity and quaffable 'swizzle' with a hint of herbs coming from our very own alpine tincture.*

# Highballs

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Although the popular conception is that classic cocktails are usually served bracingly strong and short in an iconic martini glass or in a big whisky tumbler, the fact remains that throughout the centuries long, refreshing mixed drinks have ruled the roost. Like almost all classic cocktails, highballs are deceptively simple, and when done well – with the exactly right precisely measured proportions, a focus on quality ingredients and ice (cut in Switzerland), in exactly the right glass (we import ours from Japan), and simple garnishes that compliment the drink when necessary – they are a thing of beauty.

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# Highballs

MIZUWARI 20  
Nikka From The Barrel whisky, binchōtan soda

*The Japanese kick-started a re-interest in the highball category decades ago, with their globally-famous cocktail bars showing the world how a simple whisky and soda can be elevated to the greatest heights with simple and precise attention to detail. Our version is perfectly proportioned with a powerful award-winning Japanese whisky and our house-carbonated soda water filtered through Japanese charcoal.*

BAUR'S G&T 18  
William Morris gin, Swiss Mountain Spring rosemary tonic, currants

*After days of research and testing, we have come up with what we believe to be the perfect 100% Swiss gin and tonic, with an award-winning alpine-fresh gin, herbaceous tonic and tart berries.*

PALOMA 22  
Jose Cuervo traditional tequila, lime, Swiss Mountain Spring salted grapefruit

*The first of two criminally overlooked long tequila highballs, this thirst quenching 'Dove' was created by the legendary ordained Don Javier Delgado Corona in his small bar with no name referred to simply as „The Chapel“.*

SCOTCH & GINGER 18  
Naked Grouse Scotch, Fever Tree ginger ale, lemon horse's neck

*For our take on this classic flavour combination we are using a great sherried blend with a new spiced ginger ale and a whole zesty twist of lemon.*

EL DIABLO 22  
Jose Cuervo traditional tequila, cassis, lime, Fentimans ginger beer

*Unusually for a tequila drink, this became something of a mainstay in Tiki bars in the late 1940s onwards. 'The Devil' has it's fiery ginger beer tamed by lime and a touch of blackcurrant liqueur.*

STONE FENCE 22  
Four Roses Single Barrel bourbon, Jerry Thomas' Own Decanter bitters, sparkling apple juice

*A vintage classic from the 19th Century, we are tempering this punchy benchmark bourbon with our own carbonated apple juice and a few dashes of 19th Century-inspired bitters.*

DARK 'N' STORMY 18  
Gosling's Black Seal rum, lime juice squeezed to order, ginger beer

*A favourite not just in Bermuda but for bartenders the world over due to the perfect combination of sweet, tropical notes from this classic dark rum and spicy ginger beer, said to be the colour of a cloud 'only a fool or a dead man would sail under'.*

# Digestives

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Nothing seals a meal like a splash of something stiff and strong. We have created three stiff tipples to take time over enjoying at the end of the night, perhaps with a cigar.

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SMOKY OLD FASHIONED 20  
Laphroaig Quarter Cask single malt, Johnnie Walker Black Label Scotch,  
Baur au Lac honey, Jerry Thomas' Own Decanter bitters

*A blend of a smoky single malt and a smoky belnded Scotch (both exceptional multiple award winners) with a touch of our very own honey and bitters give this Old Fashioned a moody whisper of smoke.*

EAST INDIA COCKTAIL #3 22  
Lheraud VSOP cognac, Cointreau, Maraschino, Monin bitter syrup,  
Alpine tincture

*Our take on a vintage classic, this cognac-based nightcap is a perfect blend of austere fruitiness, bitter and dry notes and a hint of Alpine herb.*

MEZCAL MANHATTAN 20  
100% agave mezcal, Belsazaar Rosé vermouth, Swiss kirsch, chocolate bitters

*A twist on the much-loved classic, we replace the usual American whiskey with the trendy smoky father of tequila, mezcal and add hints of chocolate and cherry.*

# Gently Twisted Classics

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Although we are happy to make any classic that we have ingredients to hand for, we suggest that you select from our menu of classics, where we have just added the tiniest hint of something extra in each one that you'll only find in our bar....

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ALPINE DAIQUIRI Havana Club 3yr rum, lime, sugar, Alpine tincture	18
FRENCH 75 French gin, sugar, lemon, champagne	22
CURRENT COSMO Ketel One Citron vodka, cranberry, currants, lime, Cointreau	18
DOUBLE MINT MOJITO Havana Club 3yr rum, mint, lime, sugar, more mint	20
BOULEVARDIER Four Roses Single Barrel, Mondino amaro, Jsotta rosso vermouth	20
WHITE RUSSIAN Ketel One vodka, Caffé Borghetti coffee liqueur, cream float	20
BRANDY ALEXANDER Lheraud VSOP cognac, crème de cacao, cream, Chartreuse, Baur au Lac dark chocolate	24

# Non Alcoholic

CUJÁ - <i>created by our apprentice Kim</i>	16
Maracuja juice, orange juice, pineapple juice, lemon juice, salt, grenadine, chili	
SPARKLING BERRY	16
Raspberry, blueberry, maple syrup, lime juice, ginger ale	
RELAX	16
Honey, cucumber, verbena tea	
GANSU	16
Honey, lavender syrup, yuzu juice, tonic water, watermelon juice	

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# Bar Snacks

Organic salmon, home smoked	21
Pata Negra dry-cured ham, 18 months from Vaumarcus	24
Swiss aperitif platter	19
Chef's mixed platter for two	52
Prunier Prunier caviar 50g	82
Cheese selection	25
Club Sandwich, Pommes Allumettes or salad	34
Wagyu Burger, truffle mayonnaise, Pommes Frites	39
Chef's Beef Tatar	22/36
4 Pata Negra croquettes, tomato mayonnaise <i>additional croquette per piece +4</i>	18

#### Origin:

Beef tatar: Switzerland, bacon pork: Switzerland,  
Pata Negra pork: Portugal, processed in Switzerland duck liver: France,  
Wagyu Burger: USA\*, chicken breast: Switzerland salmon: farmed Ireland,  
Caviar: farmed France

\*May contain antibiotics and / or hormones.

#### Allergenes:

For information's concerning allergies or intolerances,  
please do not hesitate to ask our service personnel.



# Wines By The Glass

		10cl	75cl
	Philipponnat, Royale Réserve Brut, Champagne	21	140
	André Clouet Rosé, Champagne, France	28	195
2010	Dom Pérignon, Moët & Chandon, Hautvillers, Champagne	49	345
2019	Prosecco, Brut Millesimato, Paladin, Veneto	14	98
2019	Saint-Saphorin, Grand Cru Les Blassinges, Vaud,	9	63
2018	Sancerre les Panseillots, Caves du Prieuré, Loire	14	98
2018	 Grüner Veltliner, Ried Lamm, Schloss Gobelsburg, Kamptal	19	135
2018	Château les Valentines Huit la Londe, Côtes de Provence	14	98
2016	 Merlot Due Amici, Guido Brivio, Ticino, Svizzera, 2016	13	92
2013	Château les Ormes de Pez, Saint-Éstèphe, Bordeaux, France, 2012	19	135
2016	Viñas Viejas Selección, Garcia Figuero, Ribera del Duero, España, 2016	17	120

Haven't you found your favorite wine? Please ask for the master wine list.

 Plant based

All wines contain sulfites.

# Spirits

## Aperitif & Vermouth

	4 cl
Aperitif Bitter Suze	10
Aperol	9
Appenzeller	9
Averna Amaro	9
Campari	9
Cynar	9
Ramazzotti	10
Dubonnet	10
Fernet Branca	9
Fernet Menta	9
Jaegermeister	9
Mondino	11
Pernod	9
Lillet Weiss	10
Pimms No 1	10
Noilly Prat	10
Jsotta Rosso	10
Pampelle	10
Amaro Montenegro	11
Dolin Blanc	10
Dolin Dry	10
Belsazar Rose	12
Martini Rot	10
Carpano Antica Formula	10
Carpano Punt e Mes	9

# Spirits

## Gin

	4 cl
Bombay Sapphire	14
Star of Bombay	16
Gin Deux Freres	19
Hendricks	16
Monkey 47	20
Morris	16
The London No. 1	19
Brockmans	16
Tanqueray	14
Tanqueray No. Ten	16
Tanqueray Rangpur	16
Botanist	16
Turicum No. 3	15
Citadelle	15
Darnleys Spiced	24
Gin Mare	25
Del Professore Crocodile	23
Elephant	19
Fifty Pounds	21
Le Tribute	20
Roku	23
Frakemont	20
No. 3	21

# Spirits

## Vodka

	4 cl
Absolut	12
Beluga Gold	35
Belvedere	16
Grey Goose	16
Ketel One Citroen Vodka	17
Ketel One	16
Kaufmann Soft	25
Kaufmann Hard	25

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## Rum

	4 cl
El Dorado 15 Years	20
Havana Club 3 Years	14
Havana Club Anejo	15
Havana Club 7 Years	16
Havana Club 15 Years Gran Reserva	60
Havana Club Serie A	35
La Mauny VSOP	18
Zacapa XO	35
Bacardi	12
Goslings Black Seal Rum	17
Wray & Nephew Overproof	16
Transcontinental Rum Linea Jamaica 57%	32

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## Agave

	4 cl
Mezcal Blanco San Cosme	14
Mezcal San Luis del Rio Azul	42
Mezcal Atenco Espadin	34
Mezcal Marca Negra	40
Patron Anejo	29
Patron Gran Platinum	65
Patron Silver	22
Reserva Familia	80
Casamigos Blaco	27

# Spirits

## Single Malts

	2 cl	4 cl
Oban 14 Years	11	19
Bowmore Darkest 15 Years	16	30
Bowmore 25 Years	34	65
Glenfiddich 12 Years	9	15
Glenfiddich 21 Years Rum Cask Finish	25	48
Glenlivet 18 Years	14	26
Glenlivet 25 Years	56	110
Glenmorangie 10 Years	9	16
Lagavulin 16 Years	11	19
Talisker 10 Years	10	18
Laphroaig Quarter Cask Single Malt	11	20

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## Single Malt – Macallan

	2 cl	4 cl
Macallan Double Cask 12 Years	12	22
Macallan Exceptional Single Cask	30	58
Macallan Fine Oak 12 Years	12	21
Macallan Rare Cask Single Malt Whisky	31	59
Macallan Sherry Oak Cask 12 Years	12	22
Macallan Triple Cask 18 Years Single Malt	24	45
Macallan 1824 Reflexion Master Serie	86	170
Macallan Exceptional Single Cast 16 Y #2340 BAL	70	140

# Spirits

## Blended Whisky

	4 cl
Chivas Regal 12 Years	16
Chivas Regal Royal Salute 21 Years	45
Monkey Shoulder Scotch	14
Jameson	12
Johnny Walker Black Label	16
Johnny Walker Blue Label	48
Nikka Whisky From Barrel	21
Ballantine	12
Hudson Manhattan Rye	22

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## Bourbon & Rye

	4 cl
Wild Turkey	15
Woodford Reserve	24
Jack Daniels Black Label	14
Naked Grouse	16

# Spirits

## Cognac

	1cl	2 cl	4 cl
Hennessy XO		26	54
Hennessy Paradis		52	105
Martell Cordon Bleu		26	54
Martell VSOP		14	30
Martell XO		32	65
Park Cigar Blend		18	38
Carlos 1er		7	12
Remy Martin VSOP		14	30
Remy Martin XO		26	54
Remy Martin Louis XIII		120	245
Remy Martin Louis XIII Black Pearl	850	1700	
XO Lhéraud Carafe Charles VII		29	60

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## Calvados

		2 cl	4 cl
Calvados Selection Coeur de Lion Drouin		14	30
Calvados 25 ans Charles de Granville		24	50

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## Armagnac

		2 cl	4 cl
Baron Sigognac, 1928		94	190
Baron Sigognac, 1959		56	110
Baron Sigognac, 1966		37	70

# Spirits

## Grappa

	2 cl
Grappa Brunello La Gerla	12
Grappa dell Amarone	14
Grappa di Tignanello	17
Grappa Sassiscaja	19
Grappa Tre Soli Tre	22

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## Port

	5 cl
Niepoort 20 Years	22
Quinta de la Rosa Tawny 20 Years	22
Quinta de la Rosa White port	9
Taylors Tawny Port 10 Years	16

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## Sherry

	5 cl
Sherry Fino Guterrez Colosia	9
Sherry Harveys Bristol Cream	11
Sherry Oloroso Guterrez Colosia	11
Sherry Pedro Ximenez DO	18
Sherry Tio Pepe	9



# Spirits

## Spirits

	2 cl
Vieille Prune Coeur du Breuil	16
Haemmerle Herzstueck Himbeer	39
Haemmerle Herzstueck Mirabell	24
Haemmerle Herzstueck Quitte	24
Haemmerle Herzstueck Wilder Steinkirsch	32
Haemmerle Himbeer, Kirsch, Kriecherl	16
Absinthe Duplais Verte	20

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## Likör

	2 cl
Amaretto Disaronno	9
Bailey's	9
Chartreuse green	11
Drambuie	9
Frangelico Haselnusslikoer	9
Galliano L'Autentico	9
Grand Marnier	9
Kahlua	9
Limoncello della Costiera	9
Sambuca Molinari	9
Southern Comfort	11
St Germain	14
Underberg	9
Borghetti	11

# Beer

Feldschlösschen Seasonal - <i>on tap</i>	30 cl	8
Feldschlösschen Hopfenperle - <i>on tap</i>	30 cl	9
Schneider Weisse	50 cl	11
Feldschlösschen Alcohol Free	33 cl	8
Carlsberg	33 cl	8
Hardwald Urban Ale	33 cl	9

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# Soft Drinks

Arkina, Rhazunser	40 cl	9
Arkina, Rhazunser	80 cl	13
Valser Still / Sparkling, San Pellegrino, Evian	50 cl	9
Signature Iced Tea	35 cl	10
San Bitter	10 cl	8
Coca-Cola, Zero	33 cl	8
Schweppes Tonic, Bitter Lemon, Ginger Ale	20 cl	8
Fever Tree Tonic, Lemon, Ginger Ale	20 cl	9
Swiss Mountain Spring Soda, Rosemary Tonic, Salty Grapefruit	20 cl	9
Fentiman's Ginger Beer	12.5 cl	8
Ramseier Apple Juice	30 cl	8
Rivella	33 cl	8
Red Bull	25 cl	8

# Coffee

Espresso	7
Double Espresso	9
Coffee	7
Cappuccino	8.50

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# Twg Tea Selection

Thé au Lac Green Tea – Baur’s Blend	15
Sencha Superior Green Tea	12
English Breakfast Black Tea	12
Thé au Lac Black Tea – Baur’s Blend	15
Oolong Prestige Blue Tea	16

