

BUBBLES BY THE GLASS

10CL

CHAMPAGNES

ERIC LEGRAND, BRUT RÉSERVE	16.-
LAURENT PERRIER, BRUT « LA CUVÉE »	18.-
ERIC LEGRAND, BRUT ROSÉ	18.-

PROSECCOS

ANDREOLA, AKELUM, ASOLO PROSECCO SUPERIORE, BRUT	8.-
ANDREOLA, BOLLÉ ROSÉ, VINO SPUMANTE, EXTRA DRY	10.-
ANDREOLA, COL DEL FORNO, VALDOBBIANE, BRUT	12.-

WINES BY THE GLASS

10CL

WHITE

GENEVA - DOMAINE LES PERRIÈRES, ALIGOTÉ - 2022	7.-
GENEVA - DOMAINE DE CHAFALET, CHASSELAS LE LUTIN - 2022	10.-
ITALY - FONDAZIONE EDMUND MACH, PINOT GRIGIO - 2023	12.-
BOURGOGNE - DOMAINE OLIVIER MERLIN, POUILLY FUISSÉ - 2021	14.50

RED

GENEVA - DOMAINE LES PERRIÈRES, PINOT NOIR - 2022	7.-
GENEVA - DOMAINE LES PERRIÈRES, MERLOT DE PEISSY - 2022	10.-
ITALY - VARRAMISTA, STERPATO - 2020	12.-
BORDEAUX - CHÂTEAU TAILLEFER, POMEROL - 2016	14.50

ROSÉS

GENEVA - DOMAINE DES CURIARDES, ROSÉ DE GAMAY - 2023	7.-
PROVENCE - CHÂTEAU LA MASCARONNE, FOLLY - 2022	8.50
PROVENCE - L'ÉTÉ, AVEC LES DEUX FRÈRES - 2023	11.-
PROVENCE - CHÂTEAU MINUTY, CUVÉE ROSE ET OR - 2022	13.-

BEERS

30CL

50CL

BIRRA MORETTI 4.6°	5.50	9.-
ERDINGER WHITE 5.3°	5.50	9.-
LAGUNITAS IPA 6.2°	7.50	12.-

APERITIFS

RICARD / PASTIS 45° 4CL / MARTINI RED OR WHITE 6CL	7.-
WHITE WINE KIR / KIR ROYAL BLACKCURRANT, RASPBERRY, BLACKBERRY, PEACH, APPLE, VIOLET – 12CL	8.- / 17.-

SIGNATURE COCKTAILS

SWEET ROSEMARY BITTER NORDES GIN, PIMM'S, GRAPEFRUIT JUICE, LIME & MANDARIN, ROSEMARY	19.-
SUTTON FLOWER GIN, ELDERFLOWER, POPPY, HIBISCUS & BLUE PEA FLOWERS, LIME & KAFFIR LIME ZEST	19.-
ESPEDRO MARTINI BALLANTINE'S, COFFEE LIQUEUR, BAILEYS, SPECULOOS & CARDAMOM, COFFEE	19.-
LAVENDER MULE SPIRIT OF CHOICE, LIME JUICE, GINGER BEER, LAVENDER SYRUP & PETALS, MINT	19.-
PIMIENTO ESCONDIDO MEZCAL, BELL PEPPER & LIME JUICE, HOMEMADE CHILI SYRUP, FRESH CORIANDER	22.-
LA FÉE ROSE ABSINTHE, TANQUERAY ROYALE, LIME & CRANBERRY JUICE, BLACKCURRANT SYRUP, TARRAGON	22.-
SMOKY GRAAL MEZCAL, GRAAL BITTER, HELVETICO RED VERMOUTH, ORANGE BARK INFUSION	22.-

CLASSIC COCKTAILS

THE SPRITZ

OPTION: CHAMPAGNE + 3.-

APEROL PROSECCO, ORANGE SLICE, SPARKLING WATER	13.-
HUGO ST-GERMAIN LIQUEUR, PROSECCO, FRESH MINT, LIME SLICE, SPARKLING WATER	15.-
CAMPARI PROSECCO, ORANGE SLICE, SPARKLING WATER	15.-
BASIL RASPBERRY ST-GERMAIN LIQUEUR, PROSECCO, RED BERRY PUREE, LIME, BASIL, SPARKLING WATER	15.-
GISELLE & GISELLE ROYALE PROSECCO, CITRUS FRUITS, GIGNER, SPARKLING WATER	15.-

THE COCKTAILS

17.- & 18.-

MAKE YOUR CHOICE AMONG THE CLASSIC RECIPES:

THE MULES, THE SOURS, PORN STAR & ESPRESSO MARTINI, MOJITO, CAÍPIRINHA, MARGARITA, NEGRONI, COSMOPOLITAN, PINA COLADA, OLD FASHIONED, BASIL SMASH, AND MANY OTHERS...

VIRGIN COCKTAILS

FRESHA CUCUMBER JUICE, LIME JUICE, GINGER BEER, LEMONGRASS SYRUP, AQUAFABA	10.-
VIRGIN SPRITZ SAN PELLEGRINO COCKTAIL, SPARKLING WATER, ORANGE SLICE	10.-
VIRGIN MULE LIME & GINGER JUICE, GINGER BEER, FRESH MINT	10.-
OPTION: GISELLE 0% 2.-	

ALL OUR PRICES ARE IN CHF, VAT (8.1%) AND SERVICE INCLUDED.

ON REQUEST, WE WILL HAPPILY PROVIDE YOU WITH INFORMATION ON THE DISHES THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

DIGESTIFS

	4CL
GET 27 / GET 31 21°	12.-
AMARETTO 28°	12.-
LIMONCELLO 30°	12.-
AMARO MONTENEGRO 23°	12.-
YUZU 14.7°	12.-
GENEPI 32°	12.-
GRAPPA DI MOSCATO / SAMBUCA 40°	13.-
FRAMBOISINE / ABRICOTINE / GOLDEN / WILLAMINE 43°	13.-
MOITIÉ-MOITIÉ	13.-
COGNAC RÉMY MARTIN VSOP 40°	16.-

PREMIUM SPIRITS

	2CL	4CL
TEQUILA - CLASE AZUL PLATA 40°	15.-	30.-
TEQUILA - CLASE AZUL REPOSASDO 40°	18.-	35.-
TEQUILA - DON JULIO 1942 38°	20.-	40.-
TEQUILA - ROSÉ CELOSA 35°	20.-	40.-
WHISKY - HIBIKI HARMONY 43°		35.-
RHUM - ZAPACA XO 40°		35.-
RHUM - ZAPACA ROYAL 45°		50.-
COGNAC - DELAMAIN PALE & DRY XO 42°		35.-
COGNAC - HENNESSY XO 40°		40.-
GIN - NOLETS DRY GIN THE RESERVE SAFRAN 52.3°		149.-

CURRENT GIN SELECTION

EACH MONTH, OUR BARTENDERS INTRODUCE YOU TO A SELECTION OF GINS WITH UNIQUE FLAVORS - ALL OUR GINS ARE SERVED WITH TONIC

	4CL
RENA SELECTION 41 ORIGINAL 44.4° - CITRUS ZEST / MIRTO E ROSA 40.4° - HIBISCUS & BLUEBERRY - ITALY	16.-
GRAAL 42° - ORANGE ZEST, FRESH GINGER - SWITZERLAND	18.-
SUTTON'S SEEDLESS 40° - ALPINE FLOWER PETALS - SWITZERLAND	18.-
ETSU PACIFIC OCEAN 45° - CUCUMBER, KAMPOT PEPPER - JAPAN	18.-
GIN AMUERTE BLACK COCA LEAF 43° - JUNIPER BERRIES, CORNFLOWER PETALS - BELGIUM	21.-
ADAMUS 44.4° - ALPINE FLOWER PETALS - PORTUGAL	21.-

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WATER

GREEN HENNIEZ SPARKLING WATER - 33cl	4.50
BLUE HENNIEZ STILL WATER - 75cl	5.50
BASTIONS'S FILTERED SPARKLING WATER - 75cl	5.50

SOFTS

SYRUP, MILK GLASS, SPARKLING WATER GLASS 33CL	3.-
FRUIT JUICES ORANGE, PINEAPPLE, CRANBERRY (NECTAR), APPLE, GRAPEFRUIT - 33CL	5.-
HOMEMADE BISSAP HIBISCUS INFUSION, LIME & GINGER JUICE, HIBISCUS SYRUP, FRESH MINTH - 33CL	6.50
COCA-COLA, COCA-COLA ZERO 33CL / ORANGINA 25CL / SAN BITTER 10CL	5.50
TONIC & GINGER BEER SAN PELLEGRINO 20CL	5.50
TOMATO JUICES SEASONED / UNSEASONED 33CL	5.50
BLEUE DES BASTIONS' LEMONADE - 33CL / HOMEMADE COLD TEA LEMON, PEACH, RASPBERRY - 33CL	5.50
CHINOTTO LURISIA / ARANCIATA ROSSA LURISIA 27.5CL	6.-

HOT DRINKS

RISTRETTO / ESPRESSO / COFFEE	3.70
ESPRESSO MACCHIATO	4.-
LATTE	4.90
CAPPUCCINO / HOT CHOCOLATE	5.50
TEA / HERBAL TEA	5.50
CHAÏ LATTE	6.50
TRISTAN'S HOT CHOCOLATE	7.50
OPTION: VIENNOIS +1	

PÂTISSERIES BY GUILLAUME BICHET

CHOCOLATIER CHEF GUILLAUME BICHET DRAWS HIS CREATIVE STRENGTH FROM A GENUINE BLEND OF TRADITION AND MODERNITY. THE ARTISAN OFFERS A CONTEMPORARY REINTERPRETATION OF THE MOST ICONIC PASTRIES OF HIS CHILDHOOD.

THE CURRENT SELECTION	14.-
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