



HÔTEL BRISTOL
GENÈVE

LE BAR
BRISTOL GENÈVE

THE MIXOLOGIST'S WORD

Having grown up in a family of restaurateurs in Brittany, I have been passionate about the hotel business since childhood.

My interest in the world of the bar quickly developed through experiences, especially in Paris, the city of heart and history of many classic cocktails.

I invite you to travel through a wide range of international spirits and to discover new signature recipes, with gourmet, fruity and sometimes even spicy aromas.

One of my favorites, the world of Gin, which offers an unexpected and subtle experience around the marriage of botanicals.

The entire service team of the Bristol Hotel wishes you a pleasant moment of tasting.

Cheers !

Gaël BERTRAND
Bar Supervisor

LE BAR

BRISTOL GENÈVE

- 2 Cocktail
- 4 Champagne & Wine
- 5 Aperitif & Beer
- 6 Whisky
- 8 Gin & Tonic
- 9 Eau-de-vie
- 10 Digestive & Liquor
- 11 Non-alcoholic drink
- 13 To eat

Our prices are in Swiss franc, service & VAT included

MUST-HAVE COCKTAILS

Hugo 18cl	
Saint-Germain, fresh mint, sparkling water, Prosecco	20.-
Appletini 10cl	
Wyborowa vodka, apple sour, lime, apple	21.-
Gin Buck 18cl	
Hendrick's gin, lemon, Angostura Bitter, ginger ale	23.-
Amaretto Sour 10cl	
Amaretto, lemon, orange, sugar, egg white	21.-
Espresso Martini 10cl	
Wyborowa vodka, Seventh Sense Kaffee Likör, espresso, vanilla	23.-
Tommy's Margarita 10cl	
Don Julio Reposado tequila, lime, agave, salt	23.-
Caramel Old Fashioned 8cl	
Bulleit Bourbon whiskey, caramel, Angostura Bitter	23.-
Bee's Knees 10cl	
Bombay Sapphire gin, honey, lemon, orange	21.-
Spiced Daiquiri 10cl	
Bacardi spiced rum, pineapple, lime, sugar	21.-

ALCOHOL FREE

Virgin Mojito 18cl	
Fresh mint, lime, brown sugar, lemon lime soda	14.-
Coco Bongo 18cl	
Pineapple, passion, lemon, coconut	14.-
Bloody Fruity 18cl	
Cranberry, blood orange, lime, hibiscus	14.-
Bucky 18cl	
Seedlip Spice 94, lime, ginger beer, Falernum	14.-

SIGNATURE COCKTAILS

Let It Go 18cl	
White Lillet, rosemary tonic, fresh pear, cinnamon	20.-
Wonderland 18cl	
Vodka Ketel One, Chambord, cranberry, pineapple, grenadine	23.-
Berry Mule 18cl	
Hendrick's gin, apple pomegranate, cranberry, lime, ginger beer	23.-
Elixir 12cl	
Green Chartreuse, lime, egg white, vanilla	23.-
Cosy Negroni 10cl	
Spice-infused gin, Campari, red vermouth, blood orange	24.-
Ghost Story 18cl	
Candy-infused Rum, chilli, cardamom, pineapple, blood orange, lime	23.-
Ring the bell 10cl	
Chestnut liqueur Massenez, cranberry, Champagne	23.-
Barbe Noire 10cl	
Rum infused with java pepper, lime, agave	23.-
Mr Jack 10cl	
Sutton's Seedless rhubarb gin, lime, spiced pumpkin	24.-


HOT COCKTAILS

Mulled wine 15cl	
Homemade with spices	12.-
Winter Spritz 15cl	
Aperol, mandarin, honey, white wine, Malabar pepper	22.-
Campfire 15cl	
Talisker whisky, hot chocolate, whipped cream, vanilla, marshmallow	22.-
Carabouille (alcohol-free) 15cl	
Hot chocolate, caramel, whipped cream, marshmallow	12.-

CHAMPAGNE

	10cl	75cl
Laurent-Perrier La Cuvée	20.-	135.-
Deutz rosé	22.-	152.-
Deutz		135.-
Louis Roederer Collection 243		145.-
Gosset Blanc de Blancs		199.-
Dom Pérignon 2012		450.-

WHITE WINE

		10cl
Chardonnay		
Domaine Les Hutins 	CH - Geneva	9.-
Intuition, sweet wine	CH - Geneva	10.-
Mâcon-Milly-Lamartine		
Domaine de la Rochette	F - Burgundy	11.-
Pinot Grigio		
Campo Di Beligna	I - Friuli	9.-

ROSÉ WINE

		10cl
Whispering Angel		
Château d'Esclans	F - Provence	11.-

RED WINE

		10cl
Rouge Terre		
Domaine de La Mermière	CH - Geneva	9.-
Château Gigault	F - Bordeaux	11.-
Crozes-Hermitage, Ogier	F - Rhône Valley	11.-
Nero d'Avola, Donnafugata	I - Sicily	10.-

For bottled wines, do not hesitate to ask for our wine list.

APERITIF

			4cl
Lillet	France	17% vol.	11.-
Pastis Henri Bardouin	France	45% vol.	11.-
Suze	France	20% vol.	11.-
Martini blanc	Italy	15% vol.	11.-
Martini rouge	Italy	15% vol.	11.-
Campari	Italy	25% vol.	11.-
Cynar	Italy	16,5% vol.	11.-
Ramazotti	Italy	30% vol.	11.-
Fernet-Branca	Italy	39% vol.	11.-
Appenzeller	Switzerland	29% vol.	11.-

PORTO

			6cl
Graham's Fine White Port	Portugal	19% vol.	11.-
Sandeman Fine Tawny	Portugal	19% vol.	11.-
Vallado Adelaide <i>Vintage 2015</i>	Portugal	19,5% vol.	17.-

SHERRY

			6cl
Drysack Medium	Spain	19,5% vol.	11.-
Tio Pepe fino muy seco	Spain	15% vol.	11.-

BEERS

Draught beer Calanda	Switzerland	5,2% vol.	25cl	8.-
			50cl	16.-
Erdinger Blanche	Allemagne	5,3% vol.	33cl	9.-
Birra Moretti	Italy	4,6% vol.	33cl	9.-
Heineken Silver	Netherlands	4% vol.	33cl	9.-
Heineken alcohol-free	Netherlands	0% vol.	33cl	7.-

SCOTCH WHISKY

BLENDDED

4cl

J&B	40% vol.	16.-
Johnny Walker Red Label	40% vol.	16.-
Johnny Walker Black Label	40% vol.	18.-
Johnny Walker Blue Label	40% vol.	43.-

PREMIUM BLENDED

4cl

Chivas Regal 12 years	40% vol.	18.-
Chivas Regal 18 years	40% vol.	25.-
Royal Salute 21 years	40% vol.	32.-

SINGLE MALT

4cl

Glenkinchie 12 years	Lowlands	43% vol.	23.-
Macallan 12 years Double Cask	Highlands	40% vol.	25.-
Glenmorangie 10 years	Highlands	40% vol.	23.-
Glenmorangie Nectar d'Or	Highlands	46% vol.	25.-
Glenfarclas 10 years	Highlands	40% vol.	23.-
Dalwhinnie 15 years	Highlands	43% vol.	25.-
Glenfiddich 12 years	Highlands	40% vol.	23.-
Oban 14 years	West Highlands	43% vol.	25.-
Talisker 10 years	Skye	45,8% vol.	23.-
Talisker Port Ruighe	Skye	45,8% vol.	23.-
Lagavulin 16 years	Islay	43% vol.	25.-
Laphroaig 10 years	Islay	40% vol.	23.-

IRISH WHISKEY

		4cl
Jameson	40% vol.	19.-
Bushmills Single Malt 10 years	40% vol.	21.-

AMERICAN WHISKEY

		4cl
Bulleit Bourbon	45% vol.	21.-
Bulleit 95 Rye	45% vol.	21.-
Maker's Mark Bourbon	45% vol.	21.-
Wild Turkey Bourbon		
Rare Breed Barrel Proof	58.4% vol.	25.-
Jack Daniel's N°7	40% vol.	21.-

JAPANESE WHISKY

		4cl
Nikka Coffey Malt	45% vol.	25.-
Mars Maltage Cosmo	43% vol.	25.-
Hibiki Japanese Harmony	43% vol.	32.-

GIN & TONIC

		4cl
Hendrick's	Scotland 41,4% vol.	18.-
Unique and balanced flavours from Bulgarian rose and Dutch cucumber		
Tanqueray N°TEN	England 47,3% vol.	21.-
Fresh and intense with notes of white grapefruit, orange and lime		
Bombay Sapphire	England 40% vol.	18.-
Fine and delicate with lemon, liquorice and coriander flavours		
Secret Garden	Switzerland 40% vol.	21.-
Gourmet and intense flavors with notes of raspberries, passion fruit, rosehip, and hibiscus.		
Roku	Japan 43% vol.	21.-
Complex and vegetal, combining sencha tea, Sichuan pepper, yuzu zest and cherry blossoms		
Mare	Spain 42,7% vol.	21.-
Mediterranean and herbaceous fragrances with subtle notes of olive, thyme and rosemary		
Generous Azur	France 40% vol.	22.-
The French "Haute Couture" gin, powerful and floral with flavours of Mediterranean citrus, elderflower and violet		
Sutton's Seedless	Switzerland 40% vol.	21.-
Inspired by the Sutton's Seedless rhubarb variety, combined with a selection of citrus fruits. Bold and refreshing flavours.		
Seedlip Spice 94	England (alcohol-free spirits)	10.-
Spicy and warm, combining Jamaican pepper, oak and cascarilla, punctuated by refreshing notes of grapefruit		
Choice of Tonics	20cl	
		TONIC ONLY
		WITH GIN
Swiss Mountain Classic Tonic Water		7.-
Swiss Mountain Dry Tonic Water		4.-
Swiss Mountain Rosemary Tonic Water		

VODKA

			4cl
Grey Goose	France	40% vol.	20.-
Wyborowa	Poland	40% vol.	17.-
Stolichnaya	Russia	40% vol.	22.-
Elit Ketel One	Netherlands	40% vol.	19.-

RUM

			4cl
Bacardi Spiced	Puerto Rico	35% vol.	18.-
Bacardi Carta Blanca	Puerto Rico	37,5% vol.	17.-
Bacardi Carta Oro	Puerto Rico	40% vol.	18.-
Zacapa Solera 23 years	Guatemala	40% vol.	22.-
Pyrat XO Reserve	Caribbean	40% vol.	25.-

TEQUILA

			4cl
Patrón Silver	Mexico	40% vol.	22.-
Don Julio Reposado	Mexico	38% vol.	20.-

EAU-DE-VIE

			4cl
Williamine Morand	Switzerland	43% vol.	21.-
Raspberry Morand	Switzerland	43% vol.	21.-
Mirabelle Morand	Switzerland	43% vol.	21.-
Apricot Morand	Switzerland	40% vol.	21.-
Plum Morand	Switzerland	43% vol.	21.-
Grappa Nardini Bianca	Italy	43% vol.	26.-
Grappa Nardini Riserva	Italy	43% vol.	26.-

COGNAC

		4cl
Remy Martin VSOP	40% vol.	31.-
Courvoisier VSOP	40% vol.	31.-
Courvoisier XO	40% vol.	43.-
Martell Cordon Bleu Extra Old	40% vol.	43.-
Martell XO	40% vol.	43.-
Delamain Pale & Dry XO	40% vol.	43.-
Courvoisier XO	42% vol.	43.-
Hennessy XO	40% vol.	43.-

BAS-ARMAGNAC

		4cl
De Castelfort VSOP	40% vol.	36.-
Château de Laubade		
Intemporel Hors d'âge	40% vol.	34.-
Château de Laubade 2001	40% vol.	49.-

CALVADOS

		4cl
Père Magloire VSOP	40% vol.	25.-

LIQUOR

			4cl
Italicus	Italy	20% vol.	18.-
Amaretto Disaronno	Italy	28% vol.	18.-
Limoncello	Italy	22% vol.	18.-
Cointreau	France	40% vol.	18.-
Grand Marnier	France	40% vol.	20.-
Mandarine Napoléon	Belgium	38% vol.	20.-
Liqueur Williamine Morand	Switzerland	35% vol.	18.-
Chambord	France	16,5% vol.	18.-
Drambuie	Scotland	40% vol.	18.-
Bailey's	Ireland	17% vol.	18.-
The Seventh Sense			
Kaffee Likör	Switzerland	24%vol.	18.-
Molinari Sambuca Extra	Italy	40%vol.	18.-
Marie Brizard Anisette	Italy	25% vol.	18.-
Saint-Germain	France	20% vol.	20.-
Bénédictine	France	40% vol.	20.-
Chartreuse verte	France	55% vol.	24.-
Grand Marnier Cuvée du centenaire	France	40% vol.	29.-

NON-ALCOHOLIC DRINKS

Evian	50cl	8.-
San Pellegrino	50cl	8.-
Perrier	20cl	6.-
Coke	33cl	7.-
Coke Zéro	33cl	7.-
Sprite	33cl	7.-
Sinalco	33cl	7.-
Red Bull	25cl	7.-
Ice Tea	25cl	7.-
Sanbitter	10cl	7.-
Swiss Mountain Ginger Ale	20cl	7.-
Swiss Mountain Ginger Beer	20cl	7.-
Swiss Mountain Classic Tonic	20cl	7.-
Swiss Mountain Rosemary Tonic	20cl	7.-
Swiss Mountain Dry Tonic	20cl	7.-
Fresh orange juice	25cl	10.-
Fresh grapefruit juice	25cl	10.-
Tomato juice	25cl	7.-
Cranberry	25cl	7.-
Passion fruit nectar	25cl	7.-
Pineapple nectar	25cl	7.-
Apple juice Ramseier	33cl	7.-

HOT DRINKS

Coffee

Coffee	6.-	Hot chocolate	8.-
Espresso	6.-	Cappuccino	8.-
Ristretto	6.-	Milk coffee	8.-
Double espresso	8.-	Renversé	8.-

Tea

English Breakfast	8.-	Sencha green tea	8.-
Earl Grey	8.-	Mint green tea	8.-
Fresh mint tea	10.-	Jasmin green tea	8.-

Herbal Tea






Chamomile	8.-	Lime blossom	8.-
Verbena	8.-	Peppermint	8.-

LE BAR

BRISTOL GENÈVE

TO EAT

Served from noon to 2pm and from 7pm to 10pm

 Vegetarian  Peanut
 Nuts  Gluten  Lactose

For more information about allergens in our dishes,
please contact our head waiter

ORIGIN OF FISH Sea bream: Corsica; Salmon: Scotland; Tuna: Indian ocean

ORIGIN OF MEAT Beef, chicken: Switzerland & France; Veal: Switzerland

ORIGIN OF THE BREADS & TOASTS Switzerland

PLATTERS

Scotland 🌾 🥤	
Home-smoked heart of salmon, lemon butter, parmesan sucrine	26.-
Asia 🌿 🥜 🥚 🌾 🥤	
Vegetarian gyozas, hummus and sweet and sour sauce	21.-
Valais raw ham and dry-cured Valais bacon, onion pickles	25.-

SANDWICHES

Croque-monsieur, country ham and Gruyère PDO, green salade 🌾 🥤 🥜	21.-
Chicken club sandwich with fried egg, French fries 🌾 🥤	25.-
Home-smoked salmon club sandwich with avocado, French fries 🌾 🥤	26.-

CLASSICS

	STARTER	MAIN COURSE
Seasonal vegetable soup 🌿🥤		12.-
Sucrine and romaine salad with avocado and parmesan 🌿🥑🥤	18.-	29.-
Caesar salad with crispy chicken 🌿🥤	19.-	34.-
Carpaccio of catch of the moment with lime and rocket salad 🥑	23.-	42.-
Beef tagliata, chimichurri with piquillos, French fries and salad 🥑🥤		46.-
Crispy marinated chicken, Basquaise sauce, jasmine rice 🌿🥤		42.-
Grilled fish, Creole marinade, seasonal vegetables 🥤		42.-
Kimchi-style sesame tuna tataki, seasonal vegetables, young shoot salad 🥑🥥🥤		46.-
Linguini all'arrabiata, parmesan and rocket 🌿🥑🌿🥤		31.-

DESSERTS

Plate of cheeses from near and far, dried figs and walnuts 🥤		16.-
Chocolate fondant with vanilla ice cream 🌿🥤		14.-
Lemon meringue tartlet 🥥🌿🥤		14.-
Pineapple carpaccio with coconut sorbet		12.-
Home-made ice-creams and sorbets by our pastry chef Alexis 🥥🥤	(THE SCOOP)	4.-

