

THE BRISTOL BAR



THE MIXOLOGIST'S WORD

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

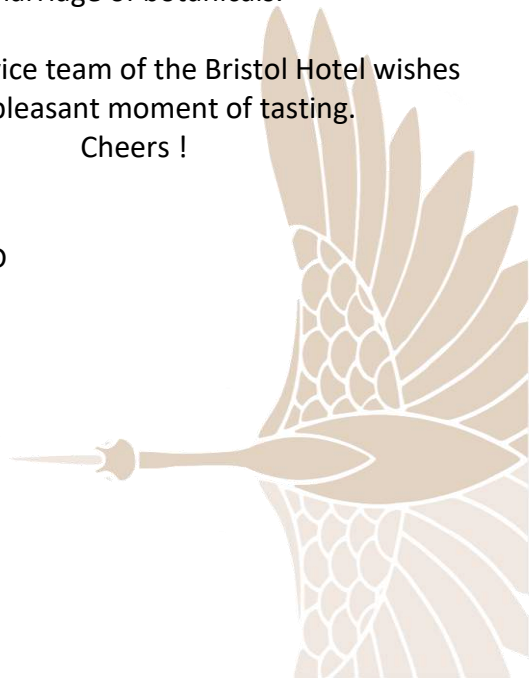
My interest in the world of the bar quickly developed through experiences, especially in Paris, the city of heart and history of many classic cocktails.

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





HÔTEL BRISTOL

GENÈVE

- 5 Cocktail
- 7 Champagne & Wine
- 8 Aperitif & Beer
- 9 Whisky
- 11 Gin & Tonic
- 12 Eau-de-vie
- 13 Digestive & Liquor
- 14 Non-alcoholic drinks
- 16 To eat



Our prices are in Swiss franc, service & VAT included

MUST-HAVE COCKTAILS

APÉROL SPRITZ 18CL 20.-

Aperol, sparkling water, Prosecco

NEGRONI BIANCO 9CL 21.-

Bombay Sapphire gin, Italicus bergamot liqueur,
Martini Bianco

MIMOSA 12CL 20.-

Fresh orange, Piper-Heidsieck champagne

BRAMBLE 10CL 23.-

Chambord, Hendrick's gin, lemon

TOMMY'S MARGARITA 10CL 23.-

Don Julio Reposado tequila, lime, agave, salt

CARAMEL OLD FASHIONED 8CL 23.-

Bulleit Bourbon whiskey, caramel, Angostura Bitter

SEA BREEZE 18CL 21.-

Wyborowa vodka, cranberry, grapefruit

SPICED DAIQUIRI 10CL 21.-

Bacardi spiced rum, pineapple, lime, sugar

COSMOPOLITAN 10CL 21.-

Wyborowa vodka, Cointreau, cranberry, lime

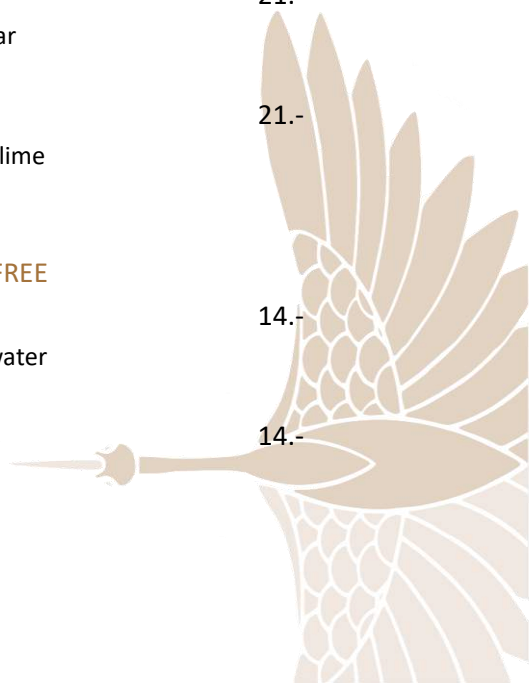
ALCOHOL FREE

LITTLE HUGO 18CL 14.-

Elderflower, fresh mint, lime, sparkling water

VIRGIN COLADA 18CL 14.-

Pineapple, orange, coconut



SIGNATURE COCKTAILS

SPRING BREAK 18CL	23.-
Bergamot Italicus liqueur, grapefruit, Angostura bitter, sparkling water, Prosecco	
LILLY-BERRY 18CL	20.-
White Lillet, fresh mint, lime, red berries, sprite	
APPLE JULEP 12CL	24.-
Bulleit Rye whiskey, fresh mint, lime, apple, maple syrup	
SWEET MULE 18CL	23.-
Thyme and lemon infused vodka, limoncello, fresh orange, lime, ginger beer	
PURPLE RAIN 18CL	23.-
Bacardi Carta Blanc rum, passion, pineapple, cranberry, lime, violet	
SPICY GARDEN 18CL	23.-
Bacardi Spiced rum, chili, cardamom, pineapple, apple, lime	
SOMBRERO 18CL	23.-
Don Julio Reposado tequila, sour apple, pineapple, Lime, Falernum	
RUSH HOUR 12CL	24.-
Seventh Sense gin, pomegranate, lemon, cranberry, egg white, hibiscus	
HAPPY LIFE 12CL	23.-
Ketel One vodka, lavender, lime, egg white, honey bitter	
ALCOHOL FREE	
COLIBRI 18CL	14.-
Passion, pineapple, lime, hibiscus	
BUCKY 18CL	14.-
Seedlip Spice 94, lime, ginger beer, Falernum	

CHAMPAGNE

	1dl	75cl
Piper Heidsieck Essentiel Extra Brut	20.-	135.-
Deutz		135.-
Deutz rosé	22.-	152.-
Louis Roederer Collection 243		145.-
Gosset Blanc de Blancs		199.-
Dom Pérignon 2012		450.-

WHITE WINE

		1dl
Chardonnay		
Domaine Les Hutins	Geneva	9.-
Domaine La Colombe	Vaud	9.-
Domaine des Serrals	Languedoc	10.-
Greco di Tufo		
Villa Matilde	Italy	11.-

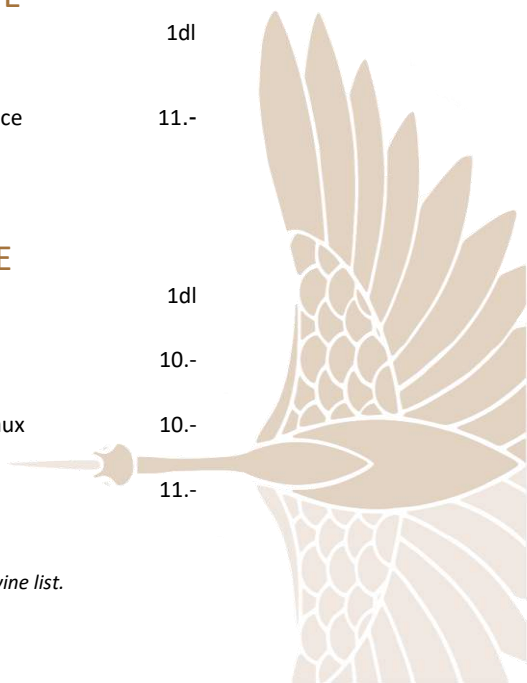
ROSÉ WINE

		1dl
Whispering Angel		
Château d'Esclans	Provence	11.-

RED WINE

		1dl
Pinot noir, Mario Chanton	Valais	10.-
Château Gigault	Bordeaux	10.-
Nero di Troia	Italy	11.-

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

4cl

Graham's Fine Tawny	Portugal	19% vol.	11.-
Vallado Adelaide Vintage 2015	Portugal	19,5% vol.	17.-

SHERRY

4cl

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

BEER

Draught beer Calanda	Switzerland	4,8% vol.	25cl	8.-
			50cl	16.-
Erdinger Blanche	Germany	5,3% vol.	33cl	9.-
Birra Moretti	Italy	4,6% vol.	33cl	9.-
Heineken	Netherlands	5% vol.	33cl	9.-
Heineken 0.0 alcohol-free	Netherlands	0% vol.	33cl	7.-

SCOTCH WHISKY

BLENDED

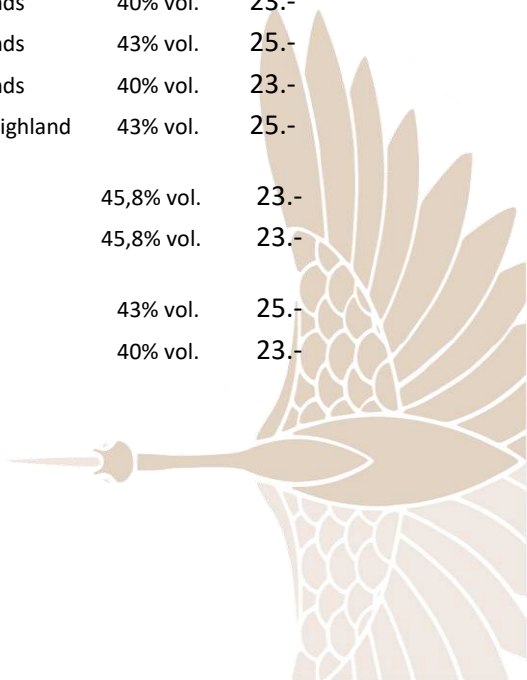
		4cl
J&B	40% vol.	16.-
Johnny Walker Red Label	40% vol.	16.-
Johnny Walker Black Label	40% vol.	18.-

PREMIUM BLENDED

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

SINGLE MALT

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 Highland	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

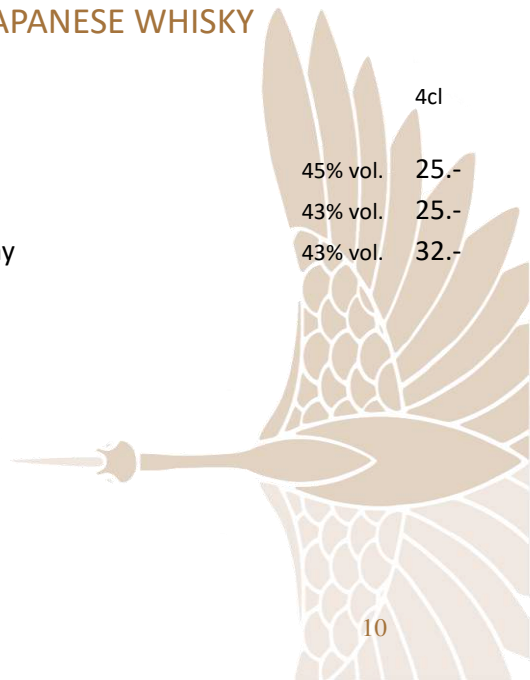
		4cl
Jameson	40% vol.	19.-
Bushmills Single Malt 10 years	40% vol.	21.-

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. Unique and balanced flavours from Bulgarian rose and Dutch cucumber	18.-
Tanqueray N°TEN – England 47,3% vol. Fresh and intense with notes of white grapefruit, orange and lime	21.-
Bombay Sapphire – England 40% vol. Fine and delicate with lemon, liquorice and coriander flavours	18.-
The Seventh Sense – Switzerland 40% vol. Fruity and spicy with allspice, Tonka bean, cardamom and lemongrass	21.-
Roku – Japan 43% vol. Complex and vegetal, combining sencha tea, sansho pepper, yuzu zest and cherry blossoms	21.-
Mare – Spain 42,7% vol. Mediterranean and herbaceous fragrances with subtle notes of olive, thyme and rosemary	21.-
Generous Azur – France 40% vol. The French "Haute Couture" gin, powerful and floral with flavours of Mediterranean citrus, elderflower and violet	22.-
Hendrick's Lunar – Scotland 43,4% vol. A combination of warm notes of spices, cardamom and black pepper Imagined on moonlight evening in the heart of Hendrick's Gin Palace	20.-
Seedlip Spice 94 – England (alcohol-free spirits) Spicy and warm, combining Jamaican pepper, oak and cascarilla, punctuated by refreshing notes of grapefruit	10.-
Choice of Tonics:	Tonic only 7.- With Gin 4.-
Swiss Mountain Classic Tonic Water	
Swiss Mountain Dry Tonic Water	
Swiss Mountain Rosemary Tonic Water	



VODKA

			4cl
Grey Goose	France	40% vol.	20.-
Absolut	Sweden	40% vol.	17.-
Wyborowa	Poland	40% vol.	17.-
Stolichnaya Elit	Russia	40% vol.	22.-
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.-

FRUIT BRANDIES

			4cl
Williamine Morand	Switzerland	43% vol.	21.-
Raspberry Morand	Switzerland	43% vol.	21.-
Mirabelle plum 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	42% vol.	43.-
Hennessy XO	40% vol.	43.-

BAS-ARMAGNAC

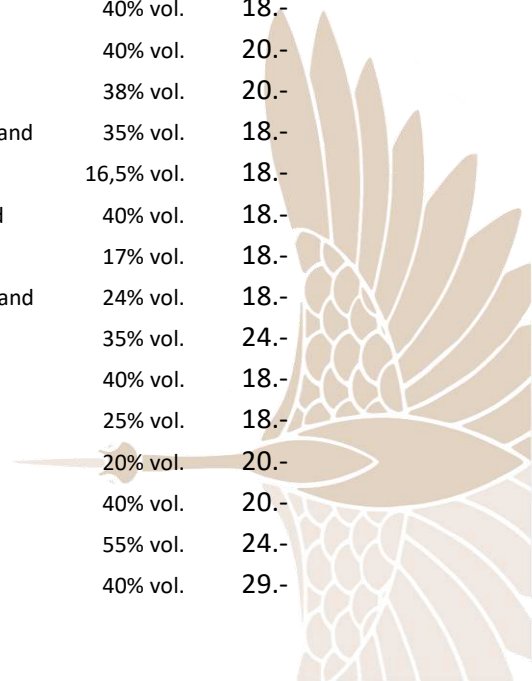
		4cl
De Castelfort VSOP	40% vol.	36.-
Château de Laubade Intemporel Hors d'âge	40% vol.	34.-
Château de Laubade 2001	40% vol.	49.-

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.-
Patrón XO café	Mexico	35% vol.	24.-
Molinari Sambuca Extra	Italy	40% vol.	18.-
Marie Brizard Anisette	France	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.-
Coca-Cola	33cl	7.-
Coca-Cola Zero	33cl	7.-
Sprite	33cl	7.-
Sinalco	33cl	7.-
Red Bull	25cl	7.-
Lemon 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.-

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 meat:

Beef, chicken: Switzerland / France
Foie gras: Switzerland / France

Origin of fish:

Prawns, squid: Indian ocean
Sea bream: France
Red label salmon: Scotland

Origin of the breads & toasts: Switzerland

PLATTERS & TO SHARE

Smoker

Home-smoked fishes assortments, toasts,
candied lemon butter 🍯 25.-

Alpage

Swiss Gruyère, tomme, Valais raw ham 🍷🥛 25.-

South

Focaccia, antipasti-style grilled vegetables 🌱🍷🥛 19.-

Crispy

Prawn tails, squid rings, sweet and sour sauce 🍤🍷🍷🥛 21.-

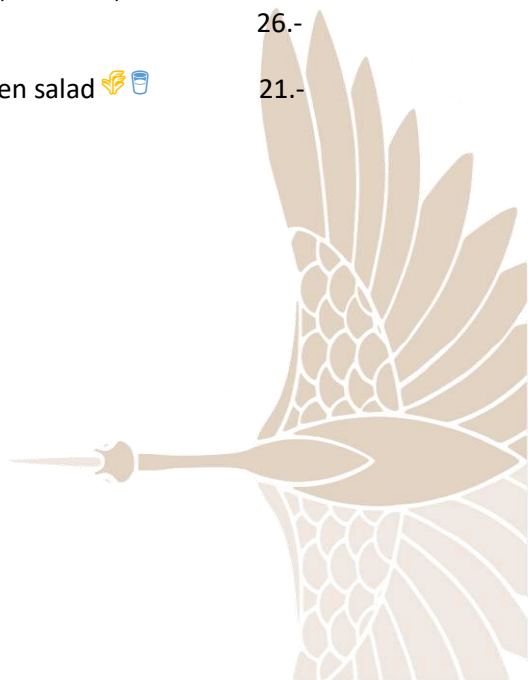
Foie gras with white port, dried fig chutney
and toasts 🍷🍯🥛 28.-

SANDWICHES

Chicken club sandwich, runny fried egg,
herbs mayonnaise, French fries 🍷🥛 25.-

Home-smoked salmon club sandwich, avocado,
French fries 🍷🥛 26.-

Croque-monsieur, ham, Gruyère, green salad 🍷🥛 21.-



CLASSICS

Vegetable soup 🌱🥤		12.-
	Starter	Main course
Caesar style salad with crispy chicken 🍷🍷🥤	22.-	34.-
Mixed salad with avocado and tomatoes 🌱🍷🥤	19.-	28.-
Beef tagliata, mesclun salad, Chimichurri marinade	26.-	46.-
Roast chicken supreme with sweet spices, Parmesan cream and Gorgonzola cheese 🥤		42.-
Sea bream fish & chips, tarragon light mayonnaise 🍷🍷🥤		39.-
Grilled fish with virgin courgette and black olive sauce		42.-
Choice of side dishes : rice with grilled vermicelli, seasonal vegetables, French fries, mashed potatoes		
Gnocchi or orecchiette gorgonzola and parmesan cheese or arugula and pine nut pesto, cherry tomatoes 🌱🍷🍷🥤		27.-

DESSERTS

Cheese plate selected by Johan and Christophe 🥤		16.-
Minute tartlet of the moment 🍷🍷🥤		15.-
Moelleux chocolate and raspberry coulant 🍷🥤		15.-
Tatin-style entremets with cream caramel 🍷🍷🥤		15.-
Citrus fruit salad with vanilla ice cream 🥤		11.-
Ice-creams and sorbets 🍷🥤		(the scoop) 4.-