



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

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Our prices are in Swiss franc, service & VAT included

MUST-HAVE COCKTAILS

Aperol Spritz 18cl	
Aperol, sparkling water, Prosecco	20.-
Negroni Bianco 9cl	
Bombay Sapphire gin, Italicus bergamot liqueur, Martini Bianco	21.-
Chartreuse Swizzle 15cl	
Green Chartreuse, pineapple, lime, falernum	25.-
Mimosa 12cl	
Fresh orange, Laurent-Perrier champagne	21.-
Espresso Martini 10cl	
Wyborowa vodka, coffee liqueur, espresso, vanilla	23.-
Sea Breeze 18cl	
Wyborowa vodka, fresh grapefruit, cranberry	21.-
Tommy's Margarita 10cl	
Don Julio Reposado tequila, lime, agave, salt	23.-
Caramel Old Fashioned 8cl	
Bulleit Bourbon whiskey, caramel, Angostura Bitter	23.-
Spiced Daiquiri 10cl	
Bacardi spiced rum, pineapple, lime, sugar	21.-
Cosmopolitan 10cl	
Wyborowa vodka, Cointreau, cranberry, citron vert	21.-

ALCOHOL FREE

Virgin Colada 18cl	
Pineapple, orange, coconut	14.-
Little Hugo 18cl	
Elderflower, fresh mint, lime, sparkling water	14.-
Bora Bora 18cl	
Passion fruit, pineapple, lemon, grenadine	14.-

SIGNATURE COCKTAILS

Lilly-Berry 18cl

White Lillet, fresh mint, lime, red berries, lemonade

20.-

Hello Sunshine 18cl

Bacardi Carta Oro rum, mango purée, passion fruit, fresh orange, ginger

23.-

Spring Sour 14cl

Ketel One vodka, Italicus bergamot liqueur, lemon, egg white, lavender

23.-

Apple Julep 12cl

Bulleit Rye whiskey, fresh mint, lime, apple, maple syrup

24.-

Spicy Mule 18cl

Rum infused with Java pepper, chilli, cardamom, lime, ginger beer

23.-

Twisty 18cl

Wyborowa vodka, exotic fruits, cranberry, lime, elderflower

23.-

Out of the Wood 18cl

Montelobos mezcal, pomegranate, lime, cherry pepper lemonade

24.-

Gin o'clock 12cl

Sutton's Seedless gin, Chambord, lemon, cranberry, egg white, violet

24.-

ALCOHOL FREE

Cherry Mojito 18cl

Fresh mint, lime, hibiscus, peppery cherry lemonade

14.-

New Bizz 18cl

Iced black tea with ginger, honey, lemon, chia seeds

12.-

Bucky 18cl

Seedlip Spice 94, lime, ginger beer, falernum

14.-

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 Perrières	CH - Geneva	9.-
Mâcon-Milly-Lamartine		
Domaine Carrette 	F - Burgundy	11.-
Pinot Grigio	I - Frioul Vénétie	9.-

ROSÉ WINE

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

RED WINE

		10cl
Gamaret		
Domaine Les Perrières	CH - Geneva	9.-
Héritage de Chasse-Spleen	F - Haut-Médoc	12.-
Crozes-Hermitage Perrin, Les Alexandrins	F - Côtes du Rhône	11.-
Nero d'Avola, Sherazade 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 Vintage 2015	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	Germany	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.-
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	7.-
	WITH GIN	4.-
Swiss Mountain Classic Tonic Water		
Swiss Mountain Dry Tonic Water		
Mountain Provençale Tonic Water		

VODKA

			4cl
Grey Goose	France	40% vol.	20.-
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.-
Pyrat XO Reserve	Caribbean	40% vol.	22.-
Appleton Estate 15 ans	Jamaica	43% vol.	24.-
Zacapa Solera 23 years	Guatemala	40% vol.	25.-

TEQUILA & MEZCAL

			4cl
Patrón Silver	Mexico	40% vol.	22.-
Don Julio Reposado	Mexico	38% vol.	20.-
Mezcal Montelobos	Mexico	43,2% vol.	22.-

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.-

ARMAGNAC

		4cl
Armagnac Jean-Luc Lapeyre		
Hors d'âge	42% vol.	34.-
Bas-Armagnac		
De Castelfort 1994	40% vol.	36.-

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.-
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 DRINK

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 Peppered Cherry	20cl	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 DRINK

Coffee

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

Tea from NEWBY

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

Herbal Tea from NEWBY

Chamomile	8.-	Peppermint	8.-
Verbena	8.-	Rooibos orange	8.-
Rosehip & Hibiscus	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 Salmon: Scotland; Tuna: Indian ocean

ORIGIN OF MEAT Beef, chicken: Switzerland & France

ORIGIN OF THE BREADS & TOASTS Switzerland

PLATTERS

Scotland 🌾 🥛	
Home-smoked 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 salad 🌾 🥛 🥜	21.-
Chicken club sandwich with fried egg, French fries 🌾 🥛	25.-
Home-smoked salmon club sandwich with avocado, French fries 🌾 🥛	26.-

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

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, virgin oil sauce, seasonal vegetables and rice 		42.-
Tuna tataki, rice, young shoot salad  		44.-
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.-

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