

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 GENEVE

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Our prices are in Swiss franc, service & VAT included

MUST-HAVE COCKTAILS

Mimosa 12cl	21.-
Fresh orange, Laurent-Perrier Champagne	
Summer Punch 15cl	23.-
Gin Hendrick's, elderflower, lemon, apple	
Purple Rain 18cl	23.-
Wyborowa Vodka, fresh grapefruit, cranberry, violet	
Chartreuse Swizzle 15cl	25.-
Green Chartreuse, pineapple, lime, falernum	
Negroni Bianco 10cl	21.-
Bombay Sapphire Gin, bergamot Italicus, white Martini	
Caramel Old Fashioned 8cl	23.-
Bulleit Bourbon Whiskey, caramel, Angostura bitters	
French Margarita 10cl	23.-
Don Julio Reposado Tequila, Chambord, pomegranate, lime	

MOCKTAILS (Alcohol free)

Virgin Colada 18cl	15.-
Pineapple, orange, coconut	
Cherry Mojito 18cl	15.-
Fresh mint, lime, hibiscus, dark cherry lemonade	
Bora Bora 18cl	15.-
Passion fruit, pineapple, lemon, grenadine	

SIGNATURE COCKTAILS

Sunset Crush 18cl	25.-
Carta Oro Bacardi Rum, pomegranate, passion fruit, fresh orange, lime, falernum	
Alice's Secret 18cl	25.-
Rum infused with Java pepper, Mangalore spicy liqueur, lime, dark cherry lemonade, hibiscus	
Blue Léman 12cl	25.-
Grey Goose Vodka, white peach, blue curaçao liqueur, lemon, coconut	
Firestorm 18cl	25.-
Montelobos Mezcal, Ancho Reyes chili liqueur, lime, orange bitters, ginger beer	
Timeless Hour 12cl	25.-
Sutton's Seedless rhubarb Gin, Italicus bergamot, lime, egg white, lavender	
Lilly Berry 18cl	21.-
White Lillet, fresh mint, lime, fresh berries, lemonade	

NOLOW COCKTAILS 0,0% (with alcohol free spirits)

Funny Daïquiri 12cl	17.-
Rum 0,0% Havaniets, pineapple, lime, agave	
Little Garden 18cl	17.-
Spirit 0,0% Seedlip Spice 94, lemon, ginger, provençal tonic	
Moonlight 18cl	17.-
Gin 0,0% Botaniets ginger & yuzu, lime, vanilla, ginger ale	

CHAMPAGNE

		1dl
Laurent-Perrier La Cuvée		20.-
Laurent-Perrier La Cuvée rosé		28.-

WHITE WINE

		1dl
Assemblage		
Domaine des Graves	CH - Geneva	10.-
Intuition, vin doux	CH - Geneva	10.-
Divina, Domaine des Dix Vins	CH - Geneva	12.-
Sancerre	FR - Val de Loire	14.-
Condrieu	FR - Rhône Valley	16.-
Chassagne-Montrachet	FR - Burgundy	22.-

ROSÉ WINE

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

RED WINE

		1dl
Gueule de Loup		
Domaine des Graves	CH - Geneva	10.-
L'Enchanteur		
Domaine des Dix Vins	CH - Geneva	12.-
Saint-Emilion de Quintus		
Domaine Clarence Dillon	FR - Bordeaux	15.-
Gevrey-Chambertin	FR - Burgundy	18.-
Châteauneuf-du-Pape	FR - Rhône Valley	24.-

BOTTLED WINES

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

APERITIF

4cl

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

PORTO

6cl

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

SHERRY

6cl

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

BEER

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

SCOTCH WHISKY

BLENDED

		4cl
J&B	40%	16.-
Johnny Walker Red Label	40%	16.-
Johnny Walker Black Label	40%	18.-
Johnny Walker Blue Label	40%	43.-
Chivas Regal 12 years	40%	18.-
Chivas Regal 18 years	40%	25.-
Royal Salute 21 years	40%	32.-

SINGLE MALT

			4cl
Glenkinchie 12 years	Lowland	43%	23.-
Macallan 12 years Double Cask	Highland	40%	25.-
Glenmorangie 10 years	Highland	40%	23.-
Glenmorangie Nectar d'Or	Highland	46%	25.-
Dalwhinnie 15 years	Highland	43%	25.-
Glenfiddich 12 years	Highland	40%	23.-
Oban 14 years	West Highland	43%	25.-
Talisker 10 years	Skye	45,8%	23.-
Talisker Port Ruighe	Skye	45,8%	23.-
Lagavulin 16 years	Islay	43%	25.-
Laphroaig 10 years	Islay	40%	23.-

IRISH WHISKEY

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

AMERICAN WHISKEY

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

JAPANESE WHISKY

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

GIN & TONIC

4cl

Hendrick's Scotland 41,4% 18.-
Unique and balanced flavours from Bulgarian rose and Dutch cucumber

Tanqueray N°TEN England 47,3% 21.-
Fresh and intense with notes of white grapefruit, orange and lime

Bombay Sapphire England 40% 18.-
Fine and delicate with lemon, liquorice and coriander flavours

Secret Garden Switzerland 40% 21.-
Gourmet and intense flavours with notes of raspberries, passion fruit, rosehip and hibiscus

Roku Japan 43% 21.-
Complex and vegetal, combining sencha tea, sansho pepper, yuzu zest and cherry blossoms

Mare Spain 42,7% 21.-
Mediterranean and herbaceous fragrances with subtle notes of olive, thyme and rosemary

Generous Azur France 40% 22.-
The French "Haute Couture" Gin, powerful and floral with flavours of Mediterranean citrus, edelflower and violet

Sutton's Seedless Switzerland 40% 21.-
Inspired by the Sutton's Seedless rhubarb variety, combined with a selection of citrus fruits. Bold and refreshing flavours

Botaniets Ginger & yuzu Belgium 0,0% (gin-free spirit) 12.-
Fresh citrus and wild juniper flavours with peppery notes of fresh ginger. Recipe from Japanese organic agriculture

Seedlip Spice 94 England 0,0% (alcohol-free spirit) 12.-
Spicy and warm, combining Jamaican pepper, oak and cascarilla, punctuated by refreshing notes of grapefruit

Choice of tonics 20cl
Swiss Mountain Classic Tonic Water
Swiss Mountain Dry Tonic Water
Swiss Mountain Provençale Tonic Water

Tonic only 7.-
With Gin 4.-

VODKA

4cl

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

RUM

4cl

Bacardi Spiced	Puerto Rico	35%	18.-
Bacardi Carta Blanca	Puerto Rico	37,5%	17.-
Bacardi Carta Oro	Puerto Rico	40%	18.-
Pyrat XO Reserve	Caribbean	40%	22.-
Appleton Estate 15 ans	Jamaica	43%	24.-
Zacapa Solera 23 ans	Guatemala	40%	25.-
Havaniets (Alcohol free spirit)	Belgium	0.0%	12.-

TEQUILA

4cl

Patrón Silver	Mexico	40%	22.-
Don Julio Reposado	Mexico	38%	20.-
Mezcal Montelobos	Mexico	43.2%	22.-

FRUIT BRANDIES

4cl

Williamine Morand	Switzerland	43%	21.-
Framboise Morand	Switzerland	43%	21.-
Mirabelle Morand	Switzerland	43%	21.-
Abricot Morand	Switzerland	40%	21.-
Prune Morand	Switzerland	43%	21.-
Grappa Nardini Bianca	Italy	43%	26.-
Grappa Nardini Riserva	Italy	43%	26.-

COGNAC

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

ARMAGNAC

		4cl
Armagnac Jean-Luc Lapeyre	40%	34.-
Hors d'âge		
Bas-Armagnac	40%	36.-
De Castelfort 1993		

CALVADOS

		4cl
Père Magloire VSOP	40%	25.-

LIQUEUR

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

NON-ALCOHOLIC DRINK

Evian	50cl	8.-
San Pellegrino	50cl	8.-
Perrier	20cl	6.-
Coca-Cola	33cl	7.-
Coca-Cola Zéro	33cl	7.-
Sprite	33cl	7.-
Sinalco	33cl	7.-
Red Bull	25cl	7.-
Ice Tea	25cl	7.-
Sanbittèr	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 Provençale 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

Café	6.-	Hot chocolate	8.-
Espresso	6.-	Cappuccino	8.-
Ristretto	6.-	Coffee with milk	8.-
Double espresso	8.-	Renversé	8.-

Tea from NEWBY

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

Herbal tea

Chamomile	8.-	Peppermint	8.-
Verbena	8.-	Orange Rooibos	8.-
Rosehip-hibiscus	8.-		

LE BAR

BRISTOL GENEVE

TO EAT

Service from noon to 10pm

 Vegetarian  Peanut
 Nuts  Gluten  Lactose

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

ORIGIN OF MEAT Beef and chicken: Switzerland/France
ORIGIN OF FISH Salmon: Scotland, Shrimps: Vietnam
ORIGIN OF THE BREADS & TOASTS Switzerland

TO SHARE

Croquetas with ham and Gruyère PDO (6 pieces)	🍷🍴🍴	19.-
Vegetarian gyozas, sweet and sour sauce (6 pieces)	🌱🍷🍴🍴🍴	16.-
Panko crispy shrimp tails, sriracha sauce	🍷🍴🍴	19.-
Home-smoked salmon plate, lemon butter, toasts	🍴🍴	26.-
Mixed plate with Valais cured ham, cheeses and pearl onions	🍴	22.-
Plate of Valais cured ham		22.-
Cheese plate	🍴	22.-

SALADS

Green salad, Bristol sauce	🌱🍷🍴🍴	13.-
Little gem lettuce, avocado, tomato and parmesan	🌱🍷🍴🍴🍴	26.-
Caesar salad with crispy chicken	🍴🍴	34.-

SANDWICHES

Home-smoked salmon club, fresh fries	🍷🍴🍴	28.-
Chicken club, egg, fresh fries	🍷🍴🍴	27.-
Croque-monsieur, country ham, Gruyère PDO, green salad	🍷🍴🍴	23.-

CLASSICS

Soup of the moment 🌿🍷	13.-
Roastbeef, tartare sauce, fresh fries 🍷	44.-
Penne with salmon and fresh thyme 🍷🍷	34.-
Penne alla Napoletana, tomato sauce, cherry tomatoes, basil oil 🌿🍷	24.-
*Fish of the day, seasonal vegetables, Lebanese rice and lemon cream 🍷	48.-
*Butcher's cut, chimichurri, seasonal vegetables, fresh fries 🍷	49.-

*Served only between noon and 2pm and between 7pm and 10pm

DESSERTS

Red fruit ice cream parfait 🍷	14.-
Chocolate fondant, vanille ice cream 🍷🍷	14.-
Thin tarlet with caramelised apples, vanilla ice cream 🍷🍷🍷	14.-
Homemade ice creams and sorbets by our pastry chef Alexis 🍷🍷	(the scoop) 4.-

Service from noon to 10pm