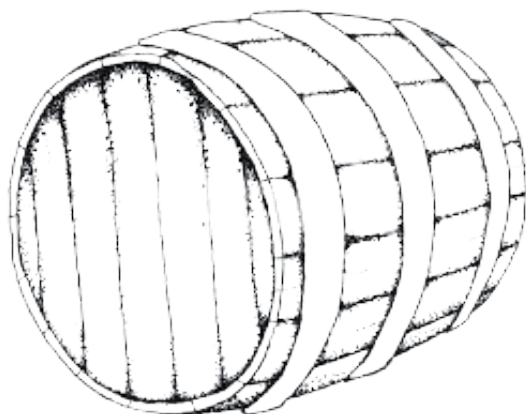


Jules Verne

PANORAMABAR



Jules Verne
1828 - 1905
Author, Visionary



For Cocktail Enthusiasts

Barrel Aged Cocktails
Ask Your Bartender

Jules Verne Signature Drinks

The Mexican

J.S., 2016

San Cosme, Bols Red Orange, Agave Syrup, Lime Juice, Passionfruit

19

Becker's Bester

T. S., 2008

Calle 23, Chambord, D.O.M. Benedictine, Cranberry & Passionfruit Juice

Lime Juice

19

Celtic Fizz

T. S., 2009

J.W. Black Label, Laurent-Perrier Brut, Liqueur Pomme Verte, Rose's Lime Cordial

Peppermint, Lemon Bitter

21

Mobilis In Mobili

A.H., 2015

Kraken Black, Laurent-Perrier Brut, Lime Juice, Sugar Syrup, Angostura Bitter

Peppermint

22

Jules Vert

A.W., 2016

Hendrick's, Suze, Apple Juice, Peppermint, Sugar Syrup

18



All prices are in Swiss Franks,
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Drinks By Friends Of

Jules Verne
PANORAMABAR

27 Special

Markus Blattner, Old Crow, Zurich
Gin 27, Weisflog, Rose's Lime Cordial, Tonic
18

Bob Ford

Michel Kurtze, Tales Bar, Zurich
Havana 7 Años, Carpano Antica Formular, Maple Syrup
Lagavulin 16 Years
19

Tikal

Franz Ferdinand Lammerer, Schumann's, Munich
Zacapa 23 Años, Barolo Chinato, Campari, Chocolate Bitter
22

Smokey Chocolate

Erich Wassicek, Halbestadt Bar, Vienna
Ardbeg Ten Years, Mozart Dry Chocolate, Lemon Juice
Sugar Syrup, Eggwhite
19

Amano Mule

Martin Bauermann, Amano Bar, Berlin
Stolichnaya, Ginger-Citrus Syrup, Yeast Beer, Cucumber
18

Mr. Walker

Dominik Falger, Frankfurt a. Main
J.W. Black Label, Strega, Rose's Lime Cordial, Ittinger Amber Beer
18



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A Cocktail Journey Back To The Roots

Knickerbocker Cocktail

(Jerry Thomas, «Jerry Thomas Bartenders Guide», 1862)
Pampero Aniversario, Cointreau, Raspberry Syrup, Lemon Juice
19

Martinez

(Jerry Thomas, «How To Mix Drinks», 1887)
Hayman's Old Tom Gin, Carpano Antica Formular, Luxardo Maraschino
Angostura Bitter
18

Ramos Fizz

(Henry C. Ramos, Imperial Cabinet Saloon, New Orleans, 1888)
Hayman's Old Tom Gin, Orange Flower Water, Lime Juice, Lemon Juice
Eggwhite, Cream, Sugar Syrup, Soda
18

Jack Rose

(U.S.A., East Coast, Around 1910)
Calvados Morin, Lemon Juice, Sugar Syrup, Grenadine Syrup
18

Prince of Wales

(Edward Albert, Prince Of Wales, End Of 19th Century)
Wild Turkey Rye, Laurent-Perrier Brut, Luxardo Maraschino
Angostura Bitter, Sugar Syrup
21

Sazerac

(The Sazerac Coffee House, New Orleans, 1859)
Remy Martin V.S.O.P, Absinth Duplais, Angostura & Pechaud Bitter, Sugar
19

Aviation

(Hugo R. Enslin, «Recipes For Mixed Drinks», 1916)
Hendrick's, Luxardo Maraschino, Crème De Violette, Lemon Juice
18

Seelbach

(Seelbach Hotel, Louisville, Kentucky, 1917)
Maker's Mark, Laurent-Perrier Brut, Cointreau, Angostura & Pechaud Bitter
21



El Floridita Daiquiri (Not Frozen)

(Emilio Gonzales, Plaza Hotel, Cuba, around 1910)

Havana Blanco, Luxardo Maraschino, Pink Grapefruit Juice, Lime Juice
Sugar Syrup, Peppermint
18

White Lady

(Harry Craddock, Savoy, London, 1923)

Recipe First Published «Savoy Cocktail Book», 1930)
Tanqueray, Cointreau, Lemon Juice
18

Trader Vic's Mai Tai

(Victor J. Bergeron, San Francisco, 1944)

Appleton Estate 12 Años, Wray & Nephew's Overproof, Lime Juice, Cointreau
Orgeat, Sugarcane Syrup
25

Don The Beachcomber Zombie

(Ernest Ramond Beaumont-Gant, Hollywood 1934)

Havana Blanco, Havana Reserva, Pusser's British Navy, Cherry Brandy
Apricot Brandy, Orange-Passionfruit Juice, Lemon Juice, Grenadine Syrup
25

Side Car

(Pat MacGarry, Buck's Club, London, Around 1920- But There Are As Well Other Origins)

Remy Martin V.S.O.P., Cointreau, Lemon Juice
18

Last Word

(Ted Saucier, «Bottoms Up», 1951)

Tanqueray, Luxardo Maraschino, Chartreuse Verte, Lemon Juice
18

Derby Cocktail

(Victor Bergeron, «Trader Vic's Bar Guide», 1947)

Maker's Mark, Carpano Antica Formular, Dry Curacao, Lime Juice
19

Boulevardier

(Harry McElhone, Harry's New York Bar, Paris, Around 1920)

Wild Turkey Rye, Carpano Antica Formular, Campari
18

If You Didn't Find Your Favourite Drink, Just Ask Your Bartender.



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Legal Drinks During Prohibition

Red Moon

Green Tea, Rhubarb Spritzer, Lime Juice, Sugar Syrup, Peppermint
15

Indian Summer

Orange Juice, Lime Juice, Passionfruit Syrup, Tonic
15

Italian Harvest

San Bitter, Orange-Passionfruit Juice, Lime Juice
15

Mosquito

Lime, Ginger Ale, Peppermint Leafs, Cane Sugar
15



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Gin

	Vol.	4cl
Bombay Sapphire, England	40%	13
The Botanist, Scotland	46%	17
CLOUDS Gin, Switzerland	42%	15
Elephant Gin, Germany	45%	15
Gin 27, Switzerland	43%	14
Hendrick's, Scotland	41.1%	15
Haymann's Old Tom Gin, England	40%	15
Monkey 47, Germany	47%	17
Sipsmith V.J.O.P., England	57.7%	29
Tanqueray, Scotland	43.1%	14
Turicum N°3, Switzerland	41.5%	15

Vodka

	Vol.	4cl
Beluga Classic Silver, Russia	40%	18
Beluga Gold Line, Russia	40%	49
Belvedere, Poland	40%	17
Grey Goose, France	40%	17
Sipsmith, England	40%	17
Stolichnaya, Russia	40%	13
Stolichnaya Citros, Russia	37.5%	14
Zubrowka, Poland	40%	13

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Rum

	Vol.%	4cl
Appleton Estate 12 Años, Jamaica	43%	21
Havana Blanco, Cuba	37.5%	13
Havana Reserva, Cuba	40%	15
Havana 7 Años, Cuba	40%	17
Kraken Black Spiced, Trinidad & Tobago	40%	15
La Mauny V.S.O.P., Martinique	40%	23
Pampero Aniversario, Venezuela	40%	18
Sailor Jerry Spiced, Caribbean	40%	13
Zacapa Solera 23 Años, Guatemala	40%	22

Tequila 100% Agave & Mezcal

	Vol.%	4cl
Calle 23 Blanco	40%	14
Calle 23 Reposado	40%	15
Don Julio Añejo	38%	26
San Cosme	40%	14

Whisk(e)y

	Vol.%	4cl
Ballantines, Scotland	40%	13
Canadian Club, Canada	40%	13
Chivas Regal 12 Years, Scotland	40%	15
Hudson Baby Bourbon, New York	46%	20
Hudson Manhattan Rye, New York	46%	20
Jack Daniels No.7, Tennessee	40%	14
Jameson, Ireland	40%	13
Johnny Walker Black Label, Scotland	40%	14
Maker's Mark, Kentucky	45%	14
Monkey Shoulder, Scotland	40%	17
Nikka Blended From The Barrel, Non Age, Japan	51.4%	15
Nikka Coffey Malt, Non Age, Japan	45%	16
Nikka Pure Malt Black, Non Age, Japan	43%	15
Wild Turkey Rye, Kentucky	40.5%	16



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Single Malts

	Vol.%	4cl
Ardbeg 10 Years, Isle of Islay	46%	16
Connemara, Ireland	40%	15
Glenfiddich 12 Years, Highlands	40%	13
Glenfiddich 15 Years Solera, Highlands	40%	16
Glenmorangie 10 Years, Northern Highlands	40%	16
Laphraoig 10 Years, Isle of Islay	40%	15
Lagavulin 16 Years, Isle of Islay	43%	17
Macallen Gold, Speyside	40%	17
Oban 14 Years, Western Highlands	43%	15
Talisker 10 Years, Isle of Skye	45,8%	15

Brandy, Calvados, Cognac

	Vol.%	2cl
Bas Armagnac Darroze 20 Ans d'Age	43%	15
Brandy Carlos I	38%	13
Calvados Château Du Breuil 15 Ans d'Age	41%	13
Calvados Morin Selection	40%	13
Cognac A.E. Dor No. 6 Grand Champagne	40%	31
Cognac Remy Martin V.S.O.P	40%	15

Grappa & Eau De Vie

	Vol.%	2cl
Grappa Brunello Di Montalcino, Villa Colonna	43%	12
Grappa Moscato, Nonino	41%	11
Mirabelle, Morand	43%	12
Vieille Prune V.S.O.P., Morin	41%	12
Williamine, La Valadière	37.5%	12
Williamine, Morand	43%	12



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Bitters & Vermouth

	Vol.%	4cl
Barolo Chinato	16,5%	15
Campari	23%	9
Carpano Antica Formula	16.5%	13
Cynar	16.5%	9
Dubonnet Rouge	14.8%	10
Fernet Branca	39%	10
Gran Classico	22%	10
Lillet Blanc	17%	9
Matter Vermouth Rosso	18%	9
Pernod	40%	10
Pimm's No.1	25%	9
Ramazotti	30%	9
Strega	40%	9
Suze	20%	11
Weisflog	20%	9

Liqueur's

	Vol.%	4cl
Amaretto Di Saronno	28%	12
Baileys	17%	12
Bénédictine D.O.M.	40%	11
Chambord	16%	10
Chartreuse Verte	55%	15
Cherry Heering	24%	10
Cointreau	40%	11
Crème De Cassis	16%	10
Crème De Framboise	20%	10
Crème De Violette	22%	10
Dry Curaçao	40%	10
Frangelico	20%	10
Galliano Vanilia	30%	11
Grand Manier	40%	11
Kahlua	20%	10



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Champagne

	10cl	75cl
Laurent-Perrier Brut	18	119
Laurent-Perrier Brut Rosè		132
Laurent-Perrier Brut Millésimé, 2004		142
Dom Perignon Brut, 2005		290
Louis Roederer Cristal, 2007 (nur wenige Flaschen)		290

Spumante

	10cl	75cl
Loredan Gasparini	12	80

Sherry & Port

	Vol.	5cl
Tio Pepe	15%	11
Taylor's Tawny 20 Years	20%	15



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White Wine

	10cl	75cl
Chardonnay Monterey, 2013 Hess Select, North Coast, USA, California	10	65
Heida, 2015 Cave Emery, Valais, Switzerland	9	62
Räuschling, 2014 Weingut Schwarzenbach, Meilen, Switzerland	10	70
Puilly-Fumé de Ladoucette, 2013 Loire, France	12	75

Red Wine

	10cl	75cl
Cabernet Sauvignon, 2012 Hess Select, North Coast, California, USA	12	79
Zechun Heideboden, 2011 Weingut Leitner, Gols, Burgenland, Austria	10	65
Primitivo Salento IGT, 2013 Selezione Cantalupi, Conti Zecca, Italy	10	65
Pinot Noir Barrique, 2013 Weingut Besserstein, Aargau, Schweiz	10	67

Rosé

	10cl	75cl
Château Bellevue la Fôret, 2014 Froton, France	8	54



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Beer

	cl	CHF
Ittinger Amber, Switzerland	25	8
Erdinger Yeast Beer, Switzerland	40	10
	33	9
Calanda senza (Non-Alcoholic), Switzerland	33	8

Mineral | Softdrinks

	cl	CHF
Badoit	33	7
Evian	33	7
Coca Cola Zero	33	7
Rhubarb Spritzer Hofgarten	33	7
Fever Tree Ginger Beer	20	7
Fever Tree Tonic	20	7
Ramseier Apple Juice	33	7
San Pellegrino Bitter	10	7
Schweppes Bitter Lemon Ginger Ale Tonic	20	7

Juice

	cl	CHF
Michel Orange-Passionfruit	30	7
Michel Orange Juice	30	7
Michel Pineapple Juice	30	7
Michel Tomato Juice	30	7
Michel Cranberry Juice	30	7
Michel Pink Grapefruit Juice	30	7
Virgin Mary	30	9



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Coffee

	CHF
Coffee	6
Milk Coffee	7
Ristretto	6
Espresso	6
Double Espresso	7
Espresso Macchiato	6
Cappuccino	7

Tea of Ronnefeldt

	CHF
Assam	6
Cream Orange	6
Earl Grey	6
Green Dragon Green Tee	6
Maroccan Mint	6
Sweet Berries	6
Verveine	6

We Are Happy To Serve Our Coffee Specialities
And Selection Of Teas Until 6PM.



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Snacks

Tartar Of Red Tuna „Albacore“ Served With Avocado, Coriander And Toasted Rye Bread	29 / 39
Beef Tartar With Cognac Served With Capers, Gherkins And Toasted Rye Bread	28 / 38
Smoked Salmon Scottish Smoked Salmon Served With Horseradish Sour Cream And Toasted Rye Bread	26 / 35
Terrine of Duck Liver Served With Fig Chutney, Lamb's Lettuce And Toasted Rye Bread	29 / 39
Titbits Beef Tartar, Salmon Tartar, Shrimp Cocktail, Spring Rolls Ratatouille And Mushrooms	38

We Are Happy To Serve Our Snacks Until 6 PM.

Oysters

Oysters De Marennes D'Oléron
Starting From 12 Pieces

Fine de claires No3	Per Piece	6.00
Spécial de claires No4	Per Piece	5.50



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LA MARGUERITE

Summer Platter With Different Lipp Specialities
Cold Tomato Soup With Garlic, Pepperoni And Pistou
Watermelon With Peppermint And Fresh Goat Cheese
Leek With Vinaigrette And Egg Mimosa
Eggplant Caviar And Olives Tapenade
Tabouleh With Fresh Herbes,
Lemon And Smoked Salmon
Shrimp Salad With Avocado
Tuna Marinaded With Ginger And Raspberry Vinegar
Pulpo And « Rattes » Potato Salad
Served With Parsley-Anchovy Dressing
Beefsteak Tartar With Cognac
Rabbit „Rillette“ Terrine

99.00

We Are Happy To Serve Our Marguerite Till 6PM.

