



Zu spät für ein Frühstück-
Zu früh für einen Lunch...

Das Team der Jules Verne Panorama Bar freut sich auf Sie!

Neu & exklusiv kann die ganze Bar
für Ihren Brunch
gemietet werden!

Ideal für Hochzeitsgesellschaften, Geburtstage oder Get-together.

Dieses einzigartige Angebot ist unter der Woche sowie
an Wochenenden geniessbar.

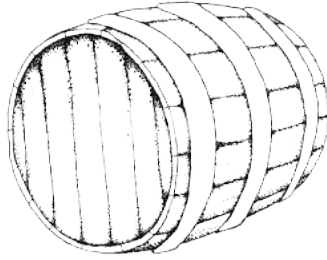
Kontaktieren Sie unser Bankett-Team für weitere Informationen unter 043 888 66 60 oder
bankett@brasserie-lipp.ch



Jules Verne
PANORAMABAR



Jules Verne
1828 - 1905
Author, Visionary



For Cocktail Enthusiasts

Barrel Aged Cocktails

Boulevardier (Harry McElhone, Harry's New York Bar, Paris, Around 1920) Wild Turkey Rye, Carpano Antica Formular, Campari	18
Martinez (O.H. Byrons, First Published „The Modern Bartender's Guide“, 1884) Hayman's Old Tom Gin, Carpano Antica Formula Luxardo Maraschino, Angostura Bitter	18
Negroni (Fosco Scarselli, Caffè Casoni, Florenz, around 1920) Tanqueray, Campari, Carpano Antica Formular	17
Tikal (Franz Ferdinand Lammerer, Schummann's Munich) Zacapa 23 Años, Barolo Chinato, Campari, Chocolate Bitter	22
Vieux Carré (Walter Bergeron, Carousel Bar, Monteleone Hotel, New Orleans, 1938) Maker's Mark, Remy Martin V.S.O.P., Bénédictine D.O.M., Matter Rosso Angostura & Pechaud Bitter	19



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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, Bénédictine D.O.M., Cranberry Juice, Passionfruit 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, Bollinger Brut, Lime Juice, Sugar Syrup Angostura Bitter, Peppermint	22
Jules Vert, A.W., 2016 Hendrick's, Suze, Apple Juice, Peppermint, Sugar Syrup	18

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



Drinks By Friends Of *Jules Verne*

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 White Chocolate, Lemon Juice Sugar Syrup, Eggwhite	19
Amano Mule (Martin Bauermann, Amano Bar, Berlin) Stolichnaya, Homemade Ginger-Citrus Syrup, Yeast Beer, Angostura Bitter Lime Juice	18
Mr. Walker (Dominik Falger, Frankfurt a. Main) J.W. Black Label, Strega, Rose's Lime Cordial, Ittinger Amber Beer	18

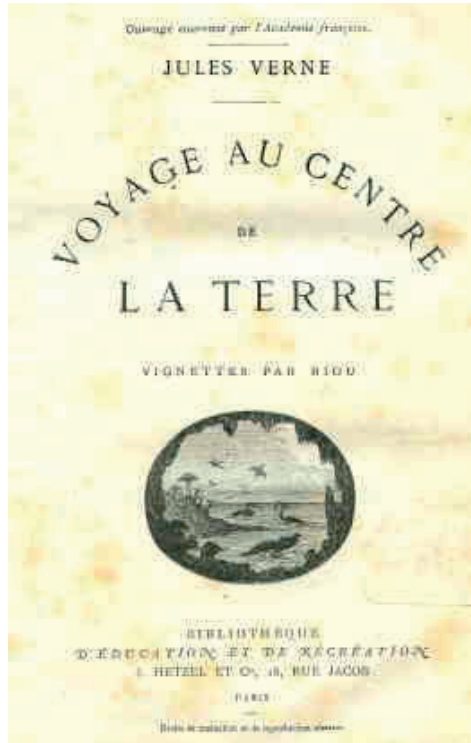
If You Didn't Find Your Favourite Drink, Just Ask Your Bartender.



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	21
Aviation (Hugo R. Ensslin, «Recipes For Mixed Drinks», 1916) Elephant Gin, Luxardo Maraschino, Crème De Violette, Lemon Juice	18
Vieux Carré (Walter Bergeron, Carousel Bar, Monteleone Hotel, New Orleans, 1938) Maker´s Mark, Remy Martin V.S.O.P., Bénédictine D.O.M., Matter Rosso Angostura & Pechaud Bitter	19

If You Didn´t Find Your Favourite Drink, Just Ask Your Bartender.





El Floridita Daiquiri (Not Frozen) (Emilio Gonzales, Plaza Hotel, Cuba, around 1910) Plantation Blanco 3 Star , 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, Sugar Syrup	25
Don The Beachcomber Zombie (Ernest Ramond Beaumont-Gant, Hollywood 1934) Plantation Blanco, Plantation Original Dark, 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
Brandy Crusta (Joseph Santini, New Orleans, French Quarter, around 1850) Carlos I, Cointreau, Maraschino, Lemon Juice, Angostura Bitter	19
Derby Cocktail (Victor Bergeron, «Trader Vic´s Bar Guide», 1947) Maker´s Mark, Matter Rosso, 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.



Legal Drinks During Prohibition

Red Moon	15
Homemade Ice Tea, Rhubarb Spritzer, Lime Juice	
Homemade Ginger-Lemon Syrup, Peppermint	
Indian Summer	15
Orange Juice, Lime Juice, Passionfruit Syrup, Tonic	
Italian Harvest	15
San Bitter, Orange-Passionfruit Juice, Lime Juice	
Mosquito	15
Lime, Ginger Ale, Peppermint, Sugar	

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



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%	23
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

Extra Charges For Mixer Of CHF 6.- Will Apply



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Rum

	Vol.%	4cl
Appleton Estate 12 Años, Jamaica	43%	21
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
Plantation Blanco 3 Star, Trinidad	37.5%	13
Plantation Original Dark, Trinidad	40%	15
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

Whiskey

	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

Extra Charges For Mixer Of CHF 6.- Will Apply





Single Malts

	Vol.%	4cl
Ardbeg 10 Years, Isle of Islay	46%	16
Connemara, Ireland	40%	15
Glenfiddich 12 Years, Speyside	40%	13
Glenfiddich 15 Years Solera, Highlands	40%	16
Glenmorangie 10 Years, Northern Highlands	40%	16
Laphroaig 10 Years, Isle of Islay	40%	15
Lagavulin 16 Years, Isle of Islay	43%	17
Macallan 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, Caparzo	41%	12
Grappa Moscato, Nonino	41%	11
Mirabelle, Morand	43%	12
Vieille Prune V.S.O.P., Morin	41%	12
Williamine, Morand	43%	12



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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Sherry & Port

	Vol.	5cl
Sandeman, Medium Dry	15%	15
Tio Pepe, Dry	15%	11
Taylor's Tawny 20 Years	20%	15

Champagne

	10cl	75cl
Bollinger Special Cuveé	18	105
Bollinger rosé brut		130
Dom Perignon Brut, 2006		290
Louis Roederer Cristal, 2009 (nur wenige Flaschen)		350

Spumante

Bisol Prosecco superiore Valdobbiadene DOCG Veneto	12	80
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White Wine

Domaine du Burignon, 2015 Propriété De La Ville De Lausanne, Switzerland Chasselas Fruity, Slightly Mineral, Dry, Deep Acidity	8	54
Chablis AC, 2015 Champs Royaux, Burgundy, France Chardonnay Fruity, Clearly Mineral, Very Dry, Fresh Acidity	10	68
Grand Enclos, 2014 Château De Cérons, Bordeaux, France Sauvignon Blanc, Semillon Elegant Fruitiness, Slightly Wooden Flavours	9	61
Riquewihr Riesling (Organic), 2014 Alsace AC, France Riesling Fruity, Hints Of Apricots, Ripe, Nuanced Acidity	9	61
Pouilly Fumé, 2015 Villa Paulus, Loire, France Sauvignon Blanc Exotic, Fruity, Ripe, Nice Acidity	10	68



Rosé Wine

	10cl	75cl
Oeil De Perdrix, 2015 Neuchâtel AOC, Switzerland Pinot Noir Dry, Fruity, Nice Acidity	9	61

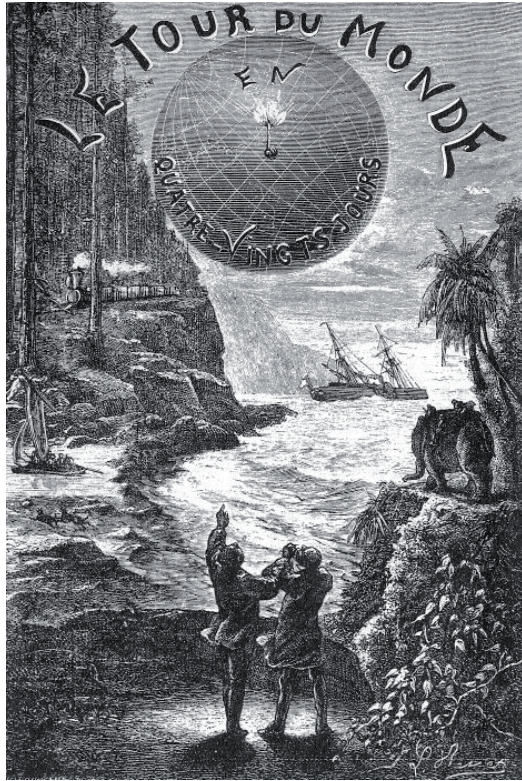
Red Wine

	10cl	75cl
Mas Bugi, 2013 Coleccion Privada Candrian Buil & Giné, Priorat, Spain Garnacha, Garignan, Syrah, Cabernet Sauvignon Red Berries, Slightly Mineral, Full Body, Soft Tannins	10	68
Château Des Sarrins (Organic), 2013 Domaine De Sarrins, Côtes de Provence AC, France Grenache, Mourvèdre, Cabernet Sauvignon, Carignan Fruity Berries, Nice Ripe, Less Tannins	11	75
Saleggi, Merlot Di Losone, 2015 Angelo Delea, Ticino DOC, Switzerland Merlot Flavours Of Raspberries, Fresh And Round, Slightly Mineral	9	61
Truttiker Pinot Noir, Stiefelhalde, 2013 Familie Zahner, Zürich AOC, Switzerland Pinot Noir Nice Tannins, Slightly Wooden, Balanced Acidity	10	68
Télégramme, Châteauneuf-du-Pape AOC, 2014 F&D Brunier Côtes Du Rhône, France Grenache, Syrah, Mourvèdre, Cinsault Flavours Of Raisins, Soft and Round	12	82

With Pleasure We Offer You To Every Ordered Bottle Of Wine A Swiss
Salsiz Sausage Or A Portion Of Olives & Parmesan Reggiano



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Beer

	cl	CHF
Ittinger Amber, Switzerland	25	8
Erdinger Yeast Beer, Germany	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 Tonic	20	7
Ice Tea	30	6
Ramseier Apple Juice	33	7
San Pellegrino Bitter	10	7
Schweppes Bitter Lemon Ginger Ale Tonic	20	7

Juice

	cl	CHF
Fresh Coconut, Thailand (Organic, Fairtrade)	ca. 30	9
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



Coffee —————

CHF

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

Tea Of Ronnefeldt —————

CHF

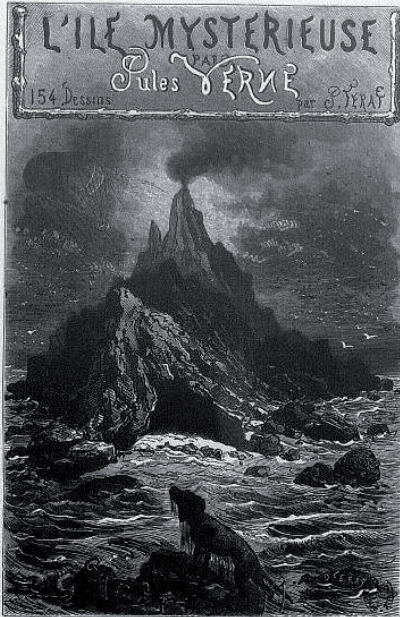
Assam	6
Cream Orange	6
Earl Grey	6
Green Dragon Green Tee	6
Maroccan Mint	6
Sweet Berries	6
Verveine	6

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



Jules Verne
PANORAMABAR

— LES VOYAGES EXTRAORDINAIRES. —



— COLLECTION J. HETZEL. —



Oysters

DEGUSTATION, «ROYALE» JULES VERNE 155
 2 Fine De Claire No1 And No3, 2 Special De Claire No2 and No4
 2 Papillon De Marennes, D'Oléron And 1 Bottle Of Champagne «Bollinger»

PLATEAU DE L'ÉCAILLER „CLASSIQUE“ 129
 A Plate With 25 „Fines & Spéciales De Claire“ Oysters

Oysters De Marennes D'Oléron
 Starting From 8 Pieces

Fine De Claires No1	Per Piece	8.00
Fine De Claires No3	Per Piece	6.00
Spécial De Claires No2	Per Piece	6.50
Spécial De Claires No4	Per Piece	5.50
Tsarskaya N°2	Per Piece	9.00
Gillardeau	Per Piece	13.00
Ostra Regal Oléron, France / Bannow Bay, Ireland	Per Piece	9.00

Snacks

Tartar Of Red Tuna „Albacore“ 29 / 39
 Served With Avocado, Coriander And Toasted Rye Bread

Beef Tartar With Cognac 28 / 38
 Served With Capers, Gherkins And Toasted Rye Bread

Smoked Salmon 26 / 35
 Scottish Smoked Salmon Served With Horseradish Sour Cream
 And Toasted Rye Bread

Terrine of Duck Liver 29 / 39
 Served With Fig Chutney, Lamb's Lettuce And Toasted Rye Bread

Titbits 38
 Beef Tartar, Salmon Tartar, Shrimp Cocktail, Spring Rolls
 Ratatouille And Mushrooms

We Are Happy To Serve Our Snacks Until 6 PM.

All prices are in Swiss Franks,
 incl. VAT