



*Jules Verne*  
PANORAMABAR

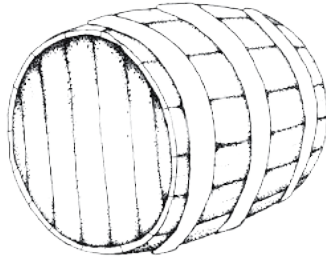


Jules Verne  
1828 - 1905  
Author, Visionary



## Things Good To Know If You Are Staying With Us

- You Can Choose Your Favourite Base Spirit Within Every Cocktail, Prices May Vary.
- You Cannot Drink All Day If You Do Not Start In The Morning.
- We Are Happy To Serve Our Snacks, Coffee Specialities And Selection Of Tea Until 6 PM.
- “Drink Responsibly” Means, Do Not Spill It.
- Useful Information About The Observatory Can Be Found In The Elevator.
- “Self-Control” Means Never Touch A Spirit Stronger Than Gin Before Breakfast.
- If You Cannot Find Your Favorite Cocktail On The Menu Ask The Bartender We Are Happy To Help.
- Only Drink On Days That Starts With A “T”. Tuesday, Thursday, Today Tomorrow, Thaturday, Thunday.
- It Doesn’t Matter If The Glass Is Half Empty Or Half Full There Is Clearly More Room For Alcohol.
- Our Bathroom And Exit Can Be Found On The 10th Floor. (That’s One Floor Below)
- If You Have To Ask If It’s Too Early To Drink, You Are An Amateur And We Cannot Be Friends.
- The Answer May Not Lie At The Bottom Of A Bottle Of Wine But You Should At Least Check.
- Our Smoking Area Is On The Ground Level In Front Of Brasserie Lipp



## For Cocktail Enthusiasts

# Barrel Aged Cocktails

Boulevardier	19
(Harry McElhone, Harry's New York Bar, Paris, Around 1920)	
Maker's Mark, Carpano Antica Formula, Campari	
Martinez	19
(O.H. Byrons, First Published „The Modern Bartender's Guide“, 1884)	
Hayman's Old Tom Gin, Carpano Antica Formula	
Luxardo Maraschino, Angostura Bitter	
Negroni	18
(Fosco Scarselli, Caffé Casoni, Florenz, around 1920)	
Tanqueray, Campari, Carpano Antica Formula	
Schwiizer Negroni	19
(T.S., 2016)	
Gin 27, Matter Vermouth rosso, Gran Classico	
Tikal	22
(Franz Ferdinand Lammerer, Schmunann's Munich)	
Zacapa 23 Años, Barolo Chinato, Campari, Chocolate Bitter	
Vieux Carré	22
(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	



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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
Sternstunden, D.W. & T.S., 2008 Bollinger Special Cuvée, Cardamon Infused Vodka, Grand Marnier Rose's Lime Cordial, Rose Water, Angostura Orange Bitter	22
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	19

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



Drinks By Friends Of Jules Verne Panorama Bar —————

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 Formula, 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, Homemade Ginger-Citrus Syrup, Weissbier, Angostura Bitter Lime Juice	18
Mr. Walker (Dominik Falger, Frankfurt a. Main) J.W. Black Label, Strega, Rose's Lime Cordial, Brewdog Punk IPA	19

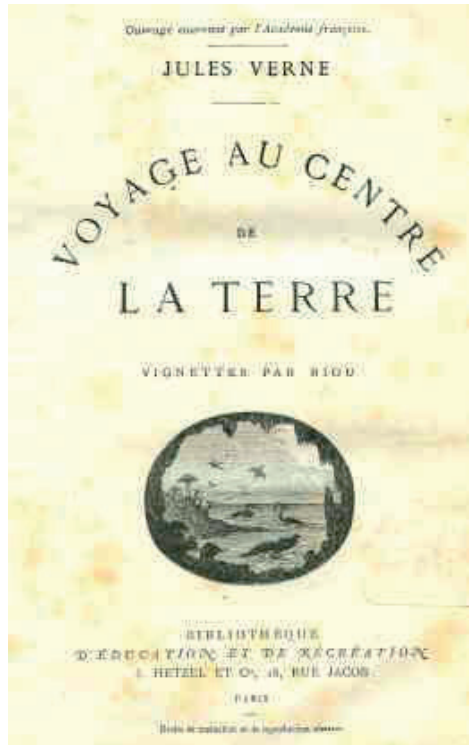
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## A Cocktail Journey Back To The Roots ---

Knickerbocker Cocktail (Jerry Thomas, «Jerry Thomas Bartenders Guide», 1862) Pampero Aniversario, Cointreau, Raspberry Syrup, Lemon Juice	19
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, Bollinger Brut, Luxardo Maraschino Angostura Bitter, Sugar Syrup	22
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	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 Formula, Campari	19

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%	15
CLOUDS Gin, Switzerland	42%	15
Elephant Gin, Germany	45%	15
Gin 27, Switzerland	43%	15
Hendrick's, Scotland	41.1%	15
Haymann's Old Tom Gin, England	40%	14
Monkey 47, Germany	47%	16
Plymouth Gin, England	41.2%	14
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%	42
Belvedere, Poland	40%	17
Grey Goose, France	40%	17
Stolichnaya, Russia	40%	13
Stolichnaya Citros, Russia	37.5%	14
Zubrowka, Poland	40%	15

Extra Charges For Mixer Of CHF 6.- Will Apply



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## Rum

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	Vol.%	4cl
Appleton Estate 12 Años, Jamaica	43%	15
Havana 7 Años, Cuba	40%	14
Kraken Black Spiced, Trinidad & Tobago	40%	15
Clément VSOP, Martinique	40%	18
Pampero Aniversario, Venezuela	40%	14
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

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	Vol.%	4cl
Calle 23 Blanco	40%	14
Calle 23 Reposado	40%	15
Don Aurelio Añejo	41%	17
Don Aurelio Extra Añejo 7 Años	38.5%	58
Don Julio Añejo	38%	23
San Cosme	40%	14

## Whisk(e)y

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	Vol.%	4cl
Canadian Club, Canada	40%	13
Chivas Regal 12 Years, Scotland	40%	15
Elijah Craig 12 Years, Kentucky	47%	19
Hudson Baby Bourbon, New York	46%	28
Hudson Manhattan Rye, New York	46%	28
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%	15
Nikka Blended From The Barrel, Non Age, Japan	51.4%	21
Nikka Coffey Malt, Non Age, Japan	45%	21
Nikka Pure Malt Black, Non Age, Japan	43%	21
Wild Turkey Rye, Kentucky	40.5%	15

Extra Charges For Mixer Of CHF 6.- Will Apply





## Single Malts

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	Vol.%	4cl
Ardbeg 10 Years, Isle of Islay	46%	18
Connemara, Ireland	40%	15
Glenfiddich 12 Years, Speyside	40%	15
Glenfiddich 15 Years Solera, Highlands	40%	19
Glenmorangie 10 Years, Northern Highlands	40%	16
Laphraoig 10 Years, Isle of Islay	40%	16
Lagavulin 16 Years, Isle of Islay	43%	17
Macallan Gold, Speyside	40%	19
Oban 14 Years, Western Highlands	43%	16
Talisker 10 Years, Isle of Skye	45,8%	16

## Brandy, Calvados, Cognac

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	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

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	Vol.%	2cl
Grappa Brunello Di Montalcino, Caparzo	41%	12
Grappa Moscato, Nonino	41%	12
Mirabelle, Morand	43%	12
Vieille Prune V.S.O.P., Morin	41%	12
Williamine, Morand	43%	12



## Amaro, Apéritif, & Vermouth

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	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%	10
Matter Vermouth Rosso	18%	10
Pernod	40%	10
Pimm's No.1	25%	9
Ramazotti	30%	9
Suze	20%	9
Weisflog	20%	10

## Liqueur's

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	Vol.%	4cl
Amaretto Di Saronno	28%	12
Baileys	17%	12
Bénédictine D.O.M.	40%	12
Chambord	16%	11
Chartreuse Verte	55%	14
Cherry Heering	24%	13
Cointreau	40%	12
Crème De Cassis	16%	11
Crème De Framboise	20%	10
Crème De Violette	22%	10
Dry Curaçao	40%	13
Frangelico	20%	10
Galliano Vanilia	30%	11
Grand Manier	40%	12
Strega	40%	12



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## Sherry & Port

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	Vol.	5cl
Sandeman, Medium Dry	15%	15
Tio Pepe, Dry	15%	11
Taylor's Tawny 20 Years	20%	17

## Champagne

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

## Spumante

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Bisol Prosecco superiore Valdobbiadene DOCG Veneto	12	80
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## White Wine

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Domaine du Burignon, 2016 Propriété De La Ville De Lausanne, Switzerland Chasselas Fruity, Slightly Mineral, Dry, Deep Acidity	9	61
Chablis AC, 2015 Champs Royaux, Burgundy, France Chardonnay Fruity, Clearly Mineral, Very Dry, Fresh Acidity	10	68
Grand Enclos, 2015 Château De Cérons, Bordeaux, France Sauvignon Blanc, Sémillon Elegant Fruitiness, Slightly Wooden Flavours	10	68
Riquewihl Riesling (Organic), 2014 Alsace AC, France Riesling Fruity, Hints Of Apricots, Ripe, Nuanced Acidity	10	68
Pouilly Fumé, 2016, AC Domaine Masson-Blondelet, Loire, France Sauvignon Blanc Fresh, Fruity, Ripe, Nice Acidity	11	75

All prices are in Swiss Franks,  
incl. VAT



## Rosé Wine

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	10cl	75cl
Oeil De Perdrix, 2016 Neuchâtel AOC, Switzerland Pinot Noir Dry, Fruity, Nice Acidity	9	61

## Red Wine

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	10cl	75cl
Mas Bugi, 2014 Coleccion Privada Candrian Buil & Giné, Priorat, Spain Garnacha, Garignan, Syrah, Cabernet Sauvignon Red Berries, Slightly Mineral, Full Body, Soft Tannins	11	75
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, 2014 Zahner Family, Zuerich AOC, Switzerland Pinot Noir Nice Tannins, Slightly Wooden, Balanced Acidity	10	68
Télégramme, Châteauneuf-du-Pape AOC, 2015 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 Kalamata Olives & Parmesan Reggiano



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## Beer

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	cl	CHF
Ittinger Amber, Switzerland	25/40	8/10
Brewdog Punk IPA, Scotland	33	9
Erdinger, Weissbier, Germany	33	9
Calanda Senza (Non-Alcoholic), Switzerland	33	8

## Mineral | Softdrinks

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	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

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



## Coffee

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

## Tea & Infusions by Ronnefeldt

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	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 Tea Until 6PM.



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— LES VOYAGES EXTRAORDINAIRES. —



— COLLECTION J. HETZEL. —



## Oysters

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DEGUSTATION, «ROYALE» JULES VERNE	155
2 Fines De Claire No1 And No3, 2 Spéciales 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	

Starting From 8 Pieces

Fine De Claire No1	Per Piece	8.00
Fine De Claire No3	Per Piece	6.00
Spécial De Claire No2	Per Piece	6.50
Spécial De Claire No4	Per Piece	5.50
Tsarskaya No2	Per Piece	9.00
Gillardeau	Per Piece	13.00
Wild Dutch Oyster	Per Piece	9.00

## Snacks

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Tartar Of Red Tuna „Albacore“	29 / 39
Served With Avocado, Coriander And Toasted Rye Bread	
Beef Tartar With Cognac	29 / 39
Served With Capers, Gherkins And Toasted Rye Bread	
Smoked Salmon	27 / 37
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.

Bei Allergien und Intoleranzen wenden Sie sich bitte an unsere Servicemitarbeiter

Alle Preise sind in CHF inkl. 7.7% MwSt | All prices are in Swiss Franks incl. 7.7% VAT

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incl. VAT