



## Bienvenue

Le bar Le Philosophe se trouve dans l'une des plus belles cours du Niederdorf: le Nägelihof. Vous pouvez prendre place à l'intérieur dans l'ambiance accueillante du bar ou à l'extérieur dans la cour.

Outre les boissons apéritives classiques et nos cocktails, nous proposons également un bon verre de vin. Veuillez s'il vous plaît consulter notre offre variable de vins ouverts sur le tableau noir ou demander la carte des vins à nos collaborateurs.

Grâce au charmant restaurant Mère Catherine sous le même toit, vous pouvez également déguster nos délicieuses étagères et différents snacks.

Chef de bar Besnik Mulla  
& hôtesse Sawitri Sophia Benini

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[bar-lephilosophe.ch](http://bar-lephilosophe.ch) |   @bar\_lephilosophe

*Les*  
**COUTURE DRINKS**

**Oppertune**

Crémant de Limoux – Mandarin – Bergamot  
16

**Ambre Nuit**

Scotch Whiskey – Honey – Champagne – Palo Santo Parfume  
19

**L'odeur de Marry**

Vodka – Tomato – Lemon – Cellery Essence  
16

**Casse-Noisette**

Cognac – Calvados – Chestnut – Maple Syrup  
19

**Philosophe Collins**

Gin – Rhubarb – Tonic  
17

**Elle a dit oui!**

Bourbon – Maraschino – Bordeaux Red Wine  
19

**Déjà vu**

San Bitter – Sparkling Wine 0% Vol.  
14

**Sweet Dreams**

Cranberry – Grapefruit – Caramel – Lemon – Wild Berry's Soda  
14

*Les*  
**CLASSICS**

**Sazerac**

Rye Whiskey – Cognac – Absinthe  
18

**Vieux Carré**

Vermouth – Benedictine – Whiskey – Cognac  
18

**French 75**

Gin – Lemon – Champagne – Absinthe  
19

**Old Fashioned**

Bourbon – Sugar – Angostura  
18

**Side Car**

Cognac – Triple Sec – Lemon  
19

**Last Word**

Gin – Maraschino – Chartreuse Verte  
17

**Negroni**

Gin – Campari – Vermouth  
18

**Espresso Martini**

Vodka – Coffee Liqueur – Espresso – Caramel  
18

# Les SNACKS

18 - 22 HEURES

## Portion d'olives

Mix of green and black olives 6.5

## L'étagère des hors-d'œuvres

Marinated salmon, octopus salad, house terrine,  
boiled veal, marinated vegetables, quiche 25 | 48

## Choix des dips

Dip selection with tuna mousse,  
chickpea puree and aubergine caviar 12.5

## Sandwiches

- Boiled veal with herb pesto 15
- Marinated salmon, honey-mustard sauce 13.5
- Marinated vegetables with olive tapenade (vegan) 8.5

## Tartare de bœuf

- served with toasted house bread 24 | 34
- Beef tartare „Classique“
  - Beef tartare „Le Philosophe“ (grilled top and bottom)

## Soupes

Changing offer of soups Daily price

*Les* **APÉRITIFS ET BITTERS**

<b>Suze</b>	20%	9
<b>Picon</b>	18%	11
<b>Lillet Blanc</b>	15%	8
<b>Pampelle</b>	15%	13
<b>Pimms</b>	25%	8
<b>Byrrh Grand Quinquina</b>	18%	11
<b>Appenzeller</b>	29%	9
<b>Campari</b>	23%	9
<b>Cynar</b>	16.5%	9
<b>Ramazzotti</b>	30%	9
<b>Averna</b>	29%	9
<b>Fernet Branca</b>	39%	9
<b>Ricard</b>	45%	10
<b>Pastis 51</b>	45%	10
<b>Pastis Henri Bardouin</b>	45%	13
<b>Absinth Kübler (2cl)</b>	53%	12

*Les* VERMOUTHS

<b>Dolin Blanc</b>	16%	8
<b>Dolin Rouge</b>	16%	8
<b>Dolin Dry</b>	17.5%	8
<b>Carpano Antica Formula</b>	16.5%	10
<b>Cocchi Vermouth di Torino</b>	16%	9

*Les* GINS

<b>Tanqueray No. 10</b>	47%	17.5
<b>Sipsmith London Dry</b>	41.6%	15
<b>Generous</b>	44%	15
<b>Deux Frères</b>	43%	16.5
<b>Turicum</b>	41.5%	17
<b>Breuil Pur</b>	45%	16.5
<b>Hendrick's</b>	41%	15
<b>Monkey 47</b>	47%	17
<b>Bombay Sapphire</b>	40%	13
<b>Roku</b>	43%	15

4 CL

## *Les* VODKAS

<b>Absolut</b>	40%	11.5
<b>Ciroc</b>	40%	16
<b>Grey Goose</b>	40%	16
<b>Belvedere</b>	40%	18

## *Les* RUMS

<b>Sailor Jerry Spiced Rum</b>	40%	11
<b>Trois Rivières</b> VSOP	40%	16
<b>Clément</b> VSOP	42%	15.5
<b>Zacapa 23</b>	40%	18
<b>Havana Club</b> 3 Anos	40%	12
<b>Havana Club</b> 7 Anos	40%	16
<b>Plantation Overproof</b>	69%	14.5

4 CL

## SINGLE MALT

<b>Bowmore 15</b>	43%	16
<b>Cragganmore 12</b>	40%	14.5
<b>Dalwhinnie 15</b>	40%	16.5
<b>Glenmorangie Original</b>	40%	15
<b>Oban 14</b>	43%	15
<b>Lagavulin 16</b>	43%	15
<b>Macallan 12</b>	40%	19.5
<b>Scapa The Orcadian</b>	40%	19.5

## BOURBON – TENNESSE

<b>Jack Daniel's</b>	40%	13
<b>Four Roses</b>	40%	13
<b>Markers Mark</b>	45%	15

## RYE

<b>Wild Turkey</b>	40.5%	14.5
<b>Rittenhouse</b>	50%	15

## IRISH

<b>Jameson</b>	40%	12
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## BLENDED SCOTCH

<b>Johnnie Walker black</b>	40%	14
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## JAPANESE

<b>Nikka from the Barrell</b>	51.4%	22
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## *Les* TEQUILAS | MEZCAL | PISCOS

<b>Jose Cuervo Silver</b>	38%	12
<b>Patron Silver</b>	40%	17
<b>Patron Anejo</b>	40%	19.5
<b>Amores Joven Espadin</b>	37.5%	14
<b>Meteoro Joven Espadin</b>	45%	16
<b>Pisco La Peruana</b>	40%	16

## *Les* ARMAGNACS | COGNACS | CALVADOS

<b>Château de Gensac 5 ans</b>	40%	12
<b>Camus VS</b>	40%	9
<b>Courvoisier VSOP</b>	40%	11.5
<b>Hennessy XO</b>	40%	21.5
<b>Calvados Lauriston</b>	40%	14
<b>Calvados Morin</b>	40%	9

*Les* LIQUEURS

<b>Amaretto di Saronno</b>	28%	11
<b>Cointreau</b>	40%	11
<b>Grand Marnier</b>	40%	14
<b>Triple Sec Dry Curaçao</b>	40%	12
<b>Rinquinquin à la Pêche</b>	15%	9
<b>Baileys Irish Cream</b>	17%	9.5
<b>Drambuie</b>	40%	11
<b>Kahlúa Coffee Liqueur</b>	20%	11
<b>Patron XO Café</b>	35%	14.5
<b>Italicus</b> Rosolio di Bergamotto	20%	12
<b>Sambuca Molinari</b>	40%	11
<b>Bottega Limoncino</b>	30%	9.5
<b>Chartreuse Verte</b> (2cl)	55%	9

2 CL

## *Les* GRAPPAS ET EAUX DE VIE

<b>Grappa di Brunello</b>	Vergani	40%	11
<b>Grappa da Prosecco</b>	Vergani	40%	9
<b>Berta Tre Soli Tre</b>	Nebbiolo	40%	17.5
<b>Giulia Berta</b>	Chardonnay, Cortese	40%	10.5
<b>Valdavi Berta</b>	Moscato	40%	10
<b>Williamine Morand</b>	Valais AOP	43%	9
<b>Vielle Poire</b>	des Trois Rois	40%	9
<b>Vielle Prune</b>	des Trois Rois	40%	9
<b>Marc De Bourgogne</b>	Morin	40%	10

## *Les* PORTOS ET SHERRYS

<b>Porto Sequeira Tawny</b>	20%	11
<b>Porto Sandeman Blanc</b>	19.5%	11
<b>Sherry Tio Pepe</b>	15%	9.5

5 CL

## *Les* BIÈRES ET CIDRES

<b>Valaisanne Lager</b>	4.8%	3dl	6
en fût		5dl	9
<b>Grimbergen Blanche</b>	6%	2.5dl	6
en fût		5dl	10
<b>Schneider</b> Helles Landbier	4.9%	5dl	9
<b>Schneider</b> Weisse Original	5.4%	5dl	9.5
<b>Kronenbourg 1664</b>	5.5%	2.5dl	6
<b>Brooklyn</b> IPA	6.9%	3.3dl	8.5
<b>Valaisanne</b> sans Alcool	0%	3.3dl	6.5
<b>Red Fleshed Apple Cider</b> Möhl	3.5%	3.3dl	8.5

## *Les* JUS

<b>Jus de tomate</b>	6
<b>Jus d'orange</b>	6
<b>Grapefruit, Ananas, Cranberry</b>	6

# *Les* MINERALS

## **Tonic | Soda | Ginger Ale | Ginger Beer |**

**Sicilian Lemonade** Fever Tree 7

## **Tonic | Mandarin & Bergamot Soda |**

**Pink Grapefruit Soda** Three Cents 7

**El Tony Mate** 7

**Sanbitter** San Pellegrino 5.5

**Rivella** blue, red 6

**Apfelshorle, Apfelsaft** 6

**Gazzosa Ticinese al Limone** 6

**Coca-Cola** original, zero 6

**Eau de Zurich** 5dl | 6

still or sparkling 7.5dl | 8

Welcome to the world of BE WTR water, which is now available at the bar Le Philosophe. Our water is local, treated directly from the tap, preserves the planet and is a pleasure to drink. BE WTR also financially supports projects that contribute to the protection of the environment. You are now part of it.

# *Les* **BOISSONS CHAUDES**

## ALCOOLISÉES

<b>Café Corretto</b>	Grappa, Cognac, Amaretto	9
<b>Tea Rum</b>	Black tea with Sailor Jerry Spiced Rum	8
<b>Irish Coffee</b>	Coffee, Jameson Whiskey, cream	13

## SANS ALCOOL

<b>Café   Espresso</b>		5
<b>Espresso doppio</b>		6.5
<b>Cappuccino</b>		6.5
<b>Latte Macchiato</b>		7
<b>Chocolat chaud</b>	hot chocolate	6
<b>Thé Althaus</b>		5
Mild Mint, Organic Verveine, Classic Herbs, Sencha Green Tea Darjeeling, Castelton Black Tea, Fruity Berry, Jasmine Ting Yuan, Fancy Chamomile, Royal Earl Grey, Rooibos Vanilla Toffee, Lime Blossom Tea Organic		

All prices in CHF incl. VAT. | Our team will be happy to provide information on allergens and intolerances.