

Miirō  
THE MANSARD  
GSTAAD

*Cocktail Menu*



To read a menu is to imagine – to see words and wonder how they might taste. A cocktail, like a piece of art, is first admired with the eyes, then understood with the senses. Each recipe carries the memory of its creator, shaped and adjusted across decades, yet never losing its magic. These drinks have become immortal – fragments of history poured into a glass.



Tonight, a new chapter begins at Miirō The Mansard. Here in Gstaad our bartenders breathe life into the classics and retell the fairy tales of cocktail history. With every sip, we invite you to step into their stories, and to create your own memories with us at the bar.



## DETROIT A.C., USA

1 April 1887

22 CHF

In the roaring heart of industrial Detroit, the Detroit Athletic Club became a sanctuary for the city's elite. Here, amid leather chairs and quiet defiance of Prohibition, bartenders crafted cocktails that would endure the century. The Last Word first appeared here in 1915 its equal-parts structure so perfect it vanished into obscurity until its rediscovery in the 21st century. Classics like the Aviation, Clover Club, and Gimlet found new homes in the DAC. Behind closed doors, cocktails thrived even when outlawed. The club's marble halls and hidden recipes carried American mixology through its darkest era.

### **LAST WORD** – Detroit Athletic Club (1915)

Gin, Chartreuse, Maraschino, lime.

Perfect balance in a glass.

### **AVIATION** – Hugo Ensslin (1916)

Gin, lemon, Maraschino, violette.

A sky-colored pre-Prohibition jewel.

### **CLOVER CLUB** – Philadelphia (late 1800s)

Gin, lemon, raspberry, egg white.

America's first club cocktail.

### **TOM COLLINS** – London (1800s, popularized in US clubs)

Gin, lemon, sugar, soda.

Crisp and timeless.

### **GIMLET** – British Navy (late 1800s)

Gin & lime.

A naval necessity turned classic.

### **SOUTHSIDE** – Prohibition-era favorite (1920s)

Gin, mint, citrus.

Supposedly Al Capone's drink of choice.

Coordinates – 42.3389 ° N, 83.0458 ° W

## HARRY'S NY BAR, FRANCE

26 November 1911

22 CHF

Harry's New York Bar quickly became the unofficial American embassy in Paris. Expats, artists, and writers – Hemingway, Fitzgerald, Chanel – gathered under its red leather stools and mahogany glow. In 1923, Scotsman Harry MacElhone took over and filled the menu with inventions that became classics: Sidecar, White Lady, Boulevardier, Monkey Gland. His colleague Fernand Petiot stirred the first Bloody Mary here in 1921, before taking it to New York. Harry's was more than a bar: it was where Paris met New York, where cocktails became literature, and where the 20th century drank itself into history.

### **SIDECAR** – Harry MacElhone (1920s)

Cognac, Cointreau, lemon.

A refined sour born for postwar elegance.

### **FRENCH 75** – Harry MacElhone (1915)

Gin, Champagne, lemon, sugar.

Named after the powerful French artillery.

### **BLOODY MARY** – Fernand Petiot (1921)

Vodka, tomato, spice.

Invented for homesick Americans abroad.

### **WHITE LADY** – Harry MacElhone (1919)

Elegant gin sour, one of the first feminine-named cocktails.

### **PICK-ME-UP** – Harry's (1920s)

Brandy, Champagne, orange juice.

Paris' original hangover cure.

### **PARISIAN DAIQUIRI** – Harry's (1920s)

Rum, lime, sugar.

A shaken Cuban import refined for the Parisian palate.

Coordinates – 48.8686 ° N, 2.3211 ° E

## CAFFÈ CASONI, ITALY

20 CHF

4 September 1919

In Florence, 1919, the aristocratic Count Camillo Negroni sat at Caffè Casoni and demanded something stronger than his usual Americano. Bartender Fosco Scarselli obliged, replacing soda water with gin. That moment changed cocktail history forever: the Negroni was born. The cafe quickly became a center of aperitivo culture, where vermouth, Campari, and conversation were inseparable. From the Negroni's blueprint emerged a family of drinks -Boulevardier, old Pal, Negroni Sbagliato – each carrying the Florentine DNA. A single count's request became Italy's greatest gift to cocktail culture.

**NEGRONI** – Count Camillo Negroni (1919)

The Americano strengthened with gin – elegant, bitter, and eternal.

**NEGRONI SBAGLIATO** – Mirko Stocchetto (1970s)

A sparkling accident: gin replaced with spumante, light yet iconic.

**BOULEVARDIER** – Harry MacElhone (1927)

A bourbon Negroni for expat Erskine Gwynne, dark and warming.

**OLD PAL** – Harry MacElhone (1920s)

Rye, dry vermouth, Campari.

A sharp, dry cousin of the Boulevardier.

**AMERICANO** – Gaspare Campari (late 1800s)

The Negroni's forerunner – Campari, vermouth, soda.

**CARDINALE** – Excelsior Hotel, Rome (1950s)

Gin, Campari, dry vermouth.

A drier, lighter Italian aperitivo.

Coordinates – 43.7699 ° N, 11.2556 ° E

## MILK & HONEY / PDT, USA

22 CHF

31 December 1999

As the millennium turned, New York rediscovered cocktails in the shadows of a Lower East Side speakeasy. Sasha Petraske opened Milk & Honey on New Year's Eve 1999, and rewrote the rules: precise measures, large ice, whispered hospitality, and a respect for forgotten classics. From here came a new generation of bartenders who shaped the modern canon: Sam Ross, T.J. Siegal, Phil Ward. Across town, PDT ("Please Don't Tell") opened behind a phone booth in 2007, a hidden bar that turned bacon fat, mezcal, and marmalade into mixological milestones. Together, they didn't just revive cocktails – they redefined them for the 21st century.

**PAPER PLANE** – Sam Ross (2007)

Bourbon, Aperol, Amara, lemon.

Balanced and bittersweet.

**PENICILLIN** – Sam Ross, (2005)

Scotch, lemon, honey-ginger, smoky float.

A whisky sour reborn.

**NAKED & FAMOUS** – Joaquín Simó (2011)

Mezcal, Aperol, Chartreuse, lime.

A modern bartender's favorite.

**EASTSIDE RICKEY** – PDT (2000s)

Gin, lime, cucumber, mint.

Bright and refreshing.

**GREENPOINT** – Michael McIlroy (2005)

Rye, Chartreuse, vermouth.

A Manhattan with Brooklyn spirit.

**GOLD COAST** – Sam Ross (2000s)

Gin, pineapple, lime, falernum.

Minimalist tropical elegance.

Coordinates – 40.7206 ° N, 73.9916 ° W

## THE MANSARD, GSTAAD

22 CHF

17 May 2024

Set against snow-dusted peaks and Alpine luxury, The Mansard Hotel opened as Gstaad's crown jewel in 2024. Unlike the other bars in this dossier, which look back to history, The Mansard looks forward – crafting signatures meant to define the Alpine era of cocktails. Drawing on Swiss botanicals, local eaux-de-vie, honey, herbs, and Champagne, its cocktails tell stories of mountain sunsets, glacier ice, and chalet fires. Where Florence gave us the Negroni, Paris the Sidecar, and New York the Paper Plane, Gstaad now writes its own chapter – a new Alpine legacy.

### **MALSANO** – Gstaad

Campari, Cognac, vanilla, lemon.  
A bittersweet whisper of elegance.

### **LORAMBA** – Gstaad

Coffee liqueur, mezcal, vermouth, Cointreau.  
Smoky, rich, and subtly sweet.

### **AUBURN** – Gstaad

Pineapple, amaretto, cinnamon, vodka, frangelico, lemon.  
Sweet and spiced.

### **COTTERA** – Gstaad

Carrot, rhubarb, tequila, aperol, lime – bright and crisp.

### **CAUDALIE** – Gstaad

Rum, pear, vervain, lime, Champagne – crisp, floral, and effervescent.

### **ALVARE** – Gstaad

Gstaad gin, rosemary, apple, Chartreuse, Chasselas, lime, tonic – fresh and herbal.

Coordinates – 46.47636 ° N, 7.28372 ° W

## MODERN ICONS

20 CHF

15 May, 1983

It began in London, when Dick Bradsell shook the first Espresso Martini at Fred's Club in 1983. From there, a wave of new icons proved that the age of invention was not over. Douglas Ankrah gave us the playful Pornstar Martini in 2002 at LAB. In Hamburg, Jörg Meyer created the Gin Basil Smash in 2008, a green revolution in freshness. Across the Atlantic, Trader Vic's Mai Tai (1944) revived tiki culture, while a Los Angeles pub birthed the Moscow Mule in 1941, making vodka famous in America. In the late 20th century, cocktails became global again – created in London, Germany, New York, California – showing that history continues to be written, one glass at a time.

### **ESPRESSO MARTINI** – Dick Bradsell, London (1983)

Vodka, espresso, coffee liqueur.  
Nightlife meets cafe culture.

### **PORNSTAR MARTINI** – Douglas Ankrah, London (2002)

Vodka, passionfruit, vanilla, Prosecco.  
Sexy, fruity, unforgettable.

### **GIN BASIL SMASH** – Jörg Meyer, Hamburg (2008)

Gin, lemon, sugar, basil.  
A green modern classic.

### **COSMOPOLITAN** – Toby Cecchini, New York (1988)

Vodka, cranberry, Cointreau, lime.  
Defined a generation.

### **AMARETTO SOUR (CLASSIC)** – USA (1970s)

Amaretto, lemon juice, sugar.  
Sweet, simple, and enduringly popular.

### **TOMMY'S MARGARITA** – Julio Bermejo, San Francisco (1990s)

Tequila, lime, agave nectar.  
A clean, modern update to the Margarita.

Coordinates – 51.5138 ° N, 0.1310 ° W

## THE UNWRITTEN CHAPTER

16 CHF

Timeless

Not every story requires spirits. The same chapters are unwritten, waiting to be created in the moment. At The Mansard, our bartenders will craft non-alcoholic cocktails tailored to your taste – fresh, seasonal, and unique. Inspired by the same artistry as the classics, these drinks honour balance, creativity, and the simple joy of sharing a glass. Here, no recipe is fixed. Each order becomes its own fairy tale.

**ASK & DISCOVER** – Tell us your preference: fruity, herbal, sparkling, bitter, or refreshing – and we will create.

**SILENT SPRITZ** – A non-alcoholic take on the aperitivo, designed in the moment to match your mood.

**BARTENDER'S CHOICE** – No menu, no limits. Trust our bartenders to surprise you with something new.

Coordinates – 46.4720 ° N, 7.2866° E

## THE MARTINI RITUAL

22 CHF

As you want it

The Martini has never been just one recipe – it is a ritual, an expression of taste, and often a conversation between bartender and guest. From the Martinez of the 19th century to the crisp dry Martinis of mid-century New York, this cocktail has always adapted to the one holding the glass. At The Mansard, the Martini is yours to define. Choose your spirit, your style, and your finish – and we will bring it to life.

Coordinates – 40.7128 ° N, 74.0060° W

## LIQUEURS

Sweet whispers of history in every drop – liqueurs bridge the line between spirit and dessert. Crafted with fruits, herbs, and spices, they bring warmth, colour, and a final touch of indulgence to every creation.

CAMPARI	8
LIMONCELLO	8
AMARO MONTENEGRO	10
ITALICUS	8
BAILEYS	8
JÄGERMEISTER	8
FERNET BRANCA	8
AVERNA	8
APPENZELLER	8
MARTINI SELECTION	8
CHARTREUSE	12
	✦ 4 CL

## GIN

A garden in a glass – gin is nature distilled. Juniper, citrus, and botanicals come together in harmony, balancing earth and elegance with every aromatic sip.

GIN MARE	12
MALFY GIN ROSA	12
MARTIN MILLER DRY GIN	12
SLOE GIN VINTAGE	14
AVIATION AMERICAN DRY GIN	16
GSTAAD GIN	16
MON KEY 47	12
HENDRICKS	12
TANQUARAY 0,0%	12
	✦ 4 CL

Coordinates – 40.7128 ° N, 74.0060° W

## VODKA

Clarity, purity, precision. Vodka is the blank canvas of the bar – smooth, clean, and endlessly adaptable. Behind its simplicity lies the quiet craft of perfect balance and refined texture.

BELVEDERE	12
GREY GOOSE	12
TITOS	12
42 BELOW	12
CIROC VODKA	12
KETLE ONE	12
	✦ 4 CL

## RUM

From sugarcane fields to distant shores, rum carries the rhythm of the tropics. It tells tales of adventure, trade, and celebration – rich, spiced, or dark as the sea it once crossed.

DIPLOMATICO	12
ZACAPA 23Y	12
KRAKEN	10
PLANTATION BARBADOS	12
SANTA TERESA 1796	14
WRAY & NEPHEWS – (OVERPROOF)	10
	✦ 4 CL

## TEQUILA & MEZCAL

Born from the heart of the agave, these spirits carry the soul of Mexico – smoke, sun, and soil in liquid form. Each sip tells a story of patience and fire, from the highlands of Jalisco to the rugged plains of Oaxaca.

DON JULIO (REPOSADO)	12
DON JULIO (BLANCO)	10
DON JULIO (1942)	20
PATRON (BLANCO)	10
PATRON (REPOSADO)	12
CASAMIGOS (ANEJO)	16
CASAMIGOS (MEZCAL)	16
CLASE AZUL PLATA	22
CLASE AZUL REPOSADO	32
CLASE AZUL GOLD	41
CLASE AZUL ANJEO	68
CLASE AZUL MESCAL GUERREO	48
CLASE AZUL MESCAL DURANGO	42
CLASE AZUL MESCAL SAN LUI POTOSI	48
	✦ 4 CL

## WHISKEY & RYE

A story written in oak and time. From the mist of the Highlands to the smoke of Islay, whisky reveals the land it comes from – complex, bold, and timelessly human.

MACALLAN (12Y)	16
MACALLAN (18Y)	30
MONKEY SHOULDER	12
THE DALMORE	18
CHIVAS REGAL	12
OBAN SINGLE MALT (14Y)	16
LAPHROAIG (10Y)	16
JAMESON IRISH WHISKEY	12
SWIZZ HIGHLAND SINGLE MALT	16
MICHTER'S STRAIGHT RYE	12
	✦ 4 CL

## GRAPPA

Italy's spirited afterthought – born from the remnants of the vine, yet refined into liquid gold. Grappa speaks of resourcefulness, family, and the art of turning what remains into something extraordinary.

BERTA BRIC DEL GAIAN	12
GAJA BAROLO	10
GRAPPA GAIA & REY	10
GRAPPA GAJA MAGARI	10
	✦ 2 CL

## COGNAC & BRANDY

Distilled from grapes and shaped by time, Cognac and Brandy embody refinement. They speak softly of heritage, craftsmanship, and the patient beauty of ageing in oak.

HENNESSY (VS)	12
HENNESSY (VSOP)	16
REMY MARTIN (VSOP)	12
REMY MARTIN (1738)	20
	✦ 4 CL

## EAU-DE-VIE | DISTILLATES

The pure essence of fruit, captured in its most delicate form. Each distillate tells the story of orchards and alpine air – handpicked, slowly refined, and bottled with quiet precision. No sweetness added, only the true spirit of nature itself.

BERNERROSE EAU-DE-VIE	12
OLD PLUM EAU-DE-VIE	12
AGED WILLIAMS PEAR EAU-DE-VIE	12
AGED APRICOT EAU-DE-VIE	22
RASPBERRY EAU-DE-VIE	22
PLUM EAU-DE-VIE	22
WILLIAMS PEAR EAU-DE-VIE 2007	65
PÈRE MAGLOIRE CALVADOS VSOP STUDER VIEILLE PRUNE	15
STUDER VIEILLE POIRE WILLIAMS	15
	✦ 2 CL

## BEER

Simplicity perfected – grain, water, hops, and time.

### DRAFT

Feldschlösschen	4   0.2 L
Feldschlösschen	5   0.3 L
Feldschlösschen	8   0.5 L
Guest Beer (ask staff)	6   0.3 L

### BOTTLES

Guest Beer	8
Schneider Weiss (original)	8   0.5 L
Schneider Weiss (Non-Alcoholic)	8   0.5 L
Feldschlösschen (Non-Alcoholic)	6   33 cl

## SOFT DRINKS & JUICE

Bright, refreshing, and honest – our juices and soft drinks celebrate the natural sweetness of fruit and the joy of uncomplicated refreshment.

### SOFT DRINKS

Gstaad Water (Still)	6   70 cl
Gstaad Water (Sparkling)	6   70 cl
San Pellegrino	9   50 cl
Evian	9   50 cl
Coca Cola	6   33 cl
Coca Cola Zero	6   33 cl
Rivella (Red)	6   33 cl
Rivella (Blue)	6   33 cl
Fanta Orange	6   33 cl
Sprite	6   33 cl
Schorle	6   33 cl
Ramseier Huus Tee	6   33 cl
San Bitter	6   10 cl

### JUICE

Orange Juice (Michel)	8   20 cl
Tomato Juice (Michel)	8   20 cl
Freshly pressed orange juice	12   20 cl

## HOT DRINKS & TEA

A pause in motion – warmth in a cup. From rich espresso to fragrant teas, these are moments meant for quiet conversation and simple comfort.

### CAFE

Kaffe Creme	5
Espresso	5
Double Espresso	7
Espresso Macchiato	6
Cappuccino	6
Schale	6
Latte Macchiato	7
Hot Chocolate	7
Ovomaltine	7

### TEA

English Breakfast	7
Peppermint	7
Chamomile Flowers	7
Jasmine Princess	7
Upper Assam	7
Hunan Green	7
Strawberry & Mango	7
Roiboos Orange	7
Kan-Junga	7
Masala Chai	7
Ginger & Lemon	7
Verveine	7
Earl grey	7



# THE MANSARD

RESTAURANT & BAR



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