Origali
COCKTAILS & CIGARES

Since 25 August 2022, one strong idea has guided us day after day: to make every visit to Bar Origali a true enchanted break, far from the bustle of everyday life.

At Bar Origali, a vast world of flavours awaits you: to drink, to eat or to savour, every item has been carefully selected to spark your curiosity and delight your taste buds.

Our talented bartenders combine their know-how with the quality of our ingredients to offer you bold creations, original and rich in emotion.

Our whole team is here to welcome you, put you at ease and guide you, so that each of your visits to Bar Origali is an experience full of pleasure and escape.

This is, and will remain, our priority.

The Origali Team



SMALL BITES

Vegetable plate 15.00

Hummus and tapenade, served with toasted bread

Mixed aperitif board 23.00

Regional cheeses and cold cuts served with fresh bread and gherkins

Alsatian flammekueche 12.00

Bacon, crème fraîche and onions

Last hot food orders at 22:00

ALLERGIES or INTOLERANCES ?

We will gladly inform you.

Bottled mineral waters — 33 cl.

Coca Cola	7.00
Coca Cola Zero	7.00
Sinalco	7.00
Sprite	7.00
Sparkling mineral water (Arkina)	5.00
Still mineral water (Arkina)	5.00

Tonics — 20 cl.

Three cents mandarin & bergamot	7.00
Schweppes Premium Indian Tonic water	7.00
Schweppes Premium Ginger Beer & Chilli	7.00
Schweppes Premium White Peach & Elderflower	7.00

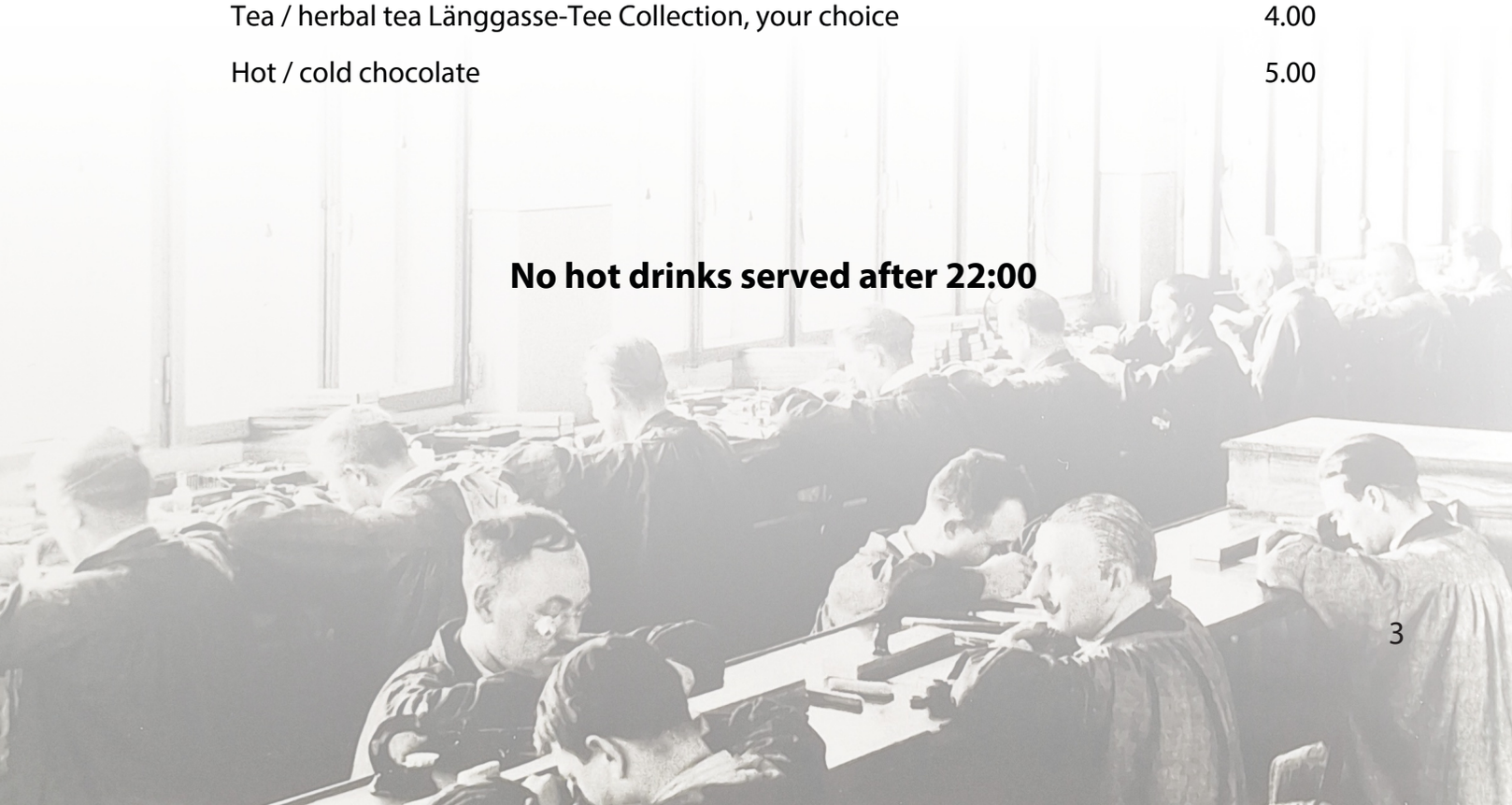
Fruit juices — 20 cl.

Apple / cranberry / pineapple / tomato juice	5.00

Hot drinks

Coffee / espresso Special Nepal Mount Everest Organic Arabica	4.00
Cappuccino, Latte	5.00
Tea / herbal tea Länggasse-Tee Collection, your choice	4.00
Hot / cold chocolate	5.00

No hot drinks served after 22:00



COCKTAILS SIGNATURE

Sylvestre

15.00

Vodka, milk punch (sheep's milk, Thai basil & roasted pine buds), lemon juice, sugar syrup

Jasmin Pearl

16.00

White rum, coconut purée, jasmine tea, lemon juice, vanilla syrup

Thaï Idea

15.00

Vodka, homemade Thai syrup (passion fruit, galangal & ginger), kaffir lime

Porn Star Martini

16.00

Vodka, passion fruit liqueur and purée, lemon juice, vanilla syrup

Tamarindo

17.00

White rum, amaretto, tamarind cordial, pomegranate & magnolia tea, lemon juice, maple syrup

Purple Stimm

15.00

Gin, Stimm, pineapple and lemon juice, homemade ube syrup

Ruby Fizz

15.00

Gin, Campari, honey & raspberry shrub, lemon juice, grenadine syrup, top up sparkling water

Yu-Zouuu

15.00

Bourbon, yuzu liqueur infused with lemongrass & kaffir leaves, apple juice, lemon juice, homemade bergamot syrup, top up mandarin soda

Thym des Bois

16.00

Pisco, Aperol, cranberry & lemon juice, homemade strawberry & thyme syrup

Amour Provençal

17.00

Mezcal or Tequila, Luxardo, Amour de Provence tea, lemon juice, homemade rose & raspberry syrup, peach bitter, foamer

Espresso Black Ledger

19.00

Mesquite-infused cognac, absinthe falernum, espresso shot, homemade tonka & vanilla butter syrup

Lueur d'Agave

17.00

Tequila, grapefruit liqueur, grapefruit & jasmine cordial, lemon juice, homemade prosecco & kumquat syrup

Classic cocktails

On request

MOCKTAILS (ALCOHOL-FREE)

Magnolia Punch

10.00

Tamarind and pomegranate & magnolia tea cordial, pineapple juice, lemon juice, sugar syrup

L'émeraude

10.00

Matcha tea infusion, apple juice, lemon juice, homemade bergamot syrup

La Rose

11.00

Grapefruit & jasmine cordial, raspberry purée, cranberry juice, lemon juice, homemade rose syrup

SPRITZ

Aperol Spritz

10.00

Aperol, prosecco, sparkling water

Homemade spritz of the moment

10.00

According to the barman's (always good) mood

COCKTAILS PROHIBITION

Breakfast Old Fashioned

16.00

Croissant-infused calvados, homemade vanilla & tonka butter syrup, angostura bitter, chocolate

Provençal Negroni

16.00

Gin infused with Amour de Provence tea, Antica Formula, Campari, peach rinquinquin, Amour Matador liqueur

Whisky

	4 cl.
Bulleit bourbon whisky (USA) 45°	10.00
Caol Ila 12 years single malt scotch (Scotland) 43°	17.00
Sonoma Californian Bourbon (USA) 46°	15.00
Barrel WoodFord double Oaked bourbon (USA) 43,2°	17.00
Kavalan Oloroso Sherry Oak matured (Taiwan) 46°	26.00
Aberlour double cask Matured 16 years (Scotland) 43°	24.00
Scapa Skiren Orcadian Single Malt (Scotland) 40°	19.00
Nikka whisky Barrel (Japan) 51,4°	18.00

Rum

Rum of the moment, on request	
La Favorite Cœur de canne agricole 4 years (Martinique) 42°	15.00
Naga full proof Kingdom of Siam (Thailand) 60,1°	19.00
Cheval Bondieu (Martinique) 51,5°	29.00
Matusalem Grand Reserva (Dominican Rep.) 40°	23.00
Dictador Platinum (Colombia) aged rum 40°	27.00
Gelas double matured (Panama) old ron 46,1°	27.00
Kuna Davidoff Special (Panama) 42°	49.00
Duppy share 5 years (Jamaica) 40°	11.00

Cognac

Cigar Club Jean Filliou 40°	28.00
Castay La Part des Hommes 56°	27.00

Armagnac

Old Armagnac Delord 1978 40°	33.00

Vodka

Deluxe Original Vodka 7 distillations pure grain 40°	8.00

Gin

	4 cl.
Bombay Sapphire 40°	8.00
Panarea Sunset Gin Italy 44°	13.00
Lord of Barbes Gin de Paris 50°	14.00
Elephant Sloe Gin 35°	17.00

Mezcal

Machetazo cupreata 45°	15.00

Tequila

Espolon blanco 40°	10.00

Absinthe

Absinthe des Poètes 52%	10.00
Les Précieuses Highland 42,8°	24.00
Les Précieuses DIX 45,2°	24.00

Liqueurs / spirits

Absinthe falernum 16,5°	16.00
Suze 15°	7.00
Pastis Larusée	9.00
Cointreau 40°	9.00
Green Chartreuse 55°	17.00
Amaretto Disarono 28°	7.00
Beirão 22°	7.00
Patròn XO coffee 35°	14.00

Shot 5.00

Shot Premium 6.00

White wines

	1dl.	75 cl.
Chasselas Légende 2025, Bouvet-Jabloir, Auvernier	7.00	37.00
Pinot Gris 2024 organic AOC NE, Chambleau, Colombier	8.50	52.00
Sauvignon Blanc 2024, Aagne, Schaffhausen	8.50	52.00
Chasselas barrique 2020 AOC NE, Angelrath, le Landeron	9.00	55.00
Chardonnay Signature 2023, Bouvet-Jabloir, Auvernier	13.50	79.00

Red wines

Malbec of the moment	7.00	40.00
Pinot Noir Excellence 2023 organic AOC NE, Keller, Vaumarcus	8.00	43.00
Métissage 2024 organic AOC NE, Chambleau, Colombier	9.50	58.00
Merlot signature 2023, Bouvet-Jabloir, Auvernier	14.00	79.00

Rosé wines

L'estival Légende 2024, Bouvet-Jabloir, Auvernier	7.50	47.00
Œil-de-perdrix Sélection Or 2026, Angelrath, Le Landeron	7.00	43.00
Chilled plum wine (JP)	7.00	42.00

Champagnes & sparkling wines

Rosé sparkling brut Signature 2020, Bouvet-Jabloir, Auvernier	89.00
Blanc de Noirs brut EPC AOC 2023	124.00
Blanc de Blancs Nature EPC AOC	153.00
Prosecco Menestrello 8.00	35.00

Bottled beers

	33 cl.
La Ribs (la Meute, Chaux-de-Fonds) smoked dark 5°	9.00
White spelt (la Comète, Chaux-de-Fonds) 4,9°	9.00

Draught beer

Koalager blonde (BFM, Saignelegier) 4,2° (3dl.)	6.00
Koalager blonde (BFM, Saignelegier) 4,2° (5dl.)	8.00

CIGARS

CUBAN CIGARS

**Due to irregular supply and price fluctuations,
Cuban cigars are offered off the menu,
as suggestions or in limited editions.**

DOMINICAN CIGARS

21.00 **Arturo Fuente Best-Seller, strength 3/5**

Earthy tones enriched with notes of citrus and cedar

20.00 **Avo Classic Robusto, strength 3/5**

Aromas of nuts, coffee and pepper

34.00 **Davidoff Grand Cru Robusto, strength 3/5**

Spicy flavour, peppery note, wood & chilli

40.00 **Davidoff Millennium Robusto, strength 4/5**

Notes of chocolate, roasted coffee and caramel

19.00 **Davidoff Aniversario Entreacto, strength 3/5**

An elegant complexity that begins with herbal aromas complementing warm notes of cedar wood and cream. In the second third, citrus and fresh spices are dominated by savoury notes of toasted nuts

30.00 **Davidoff Signature 6000, strength 2/5**

Slightly narrower than a robusto, this cigar produces a dense yet gentle smoke, its weight resting on elegant notes of wood and earth, fading into an extraordinarily creamy finish

24.00 **Davidoff Signature 2000, strength 2/5**

An exceptional draw, with aromas of black coffee and wood, complemented by a creamy finish

38.00 **Davidoff Winston Churchill Robusto, strength 3/5**

Notes of leather, nuts, coffee, pepper, oak, spices

40.00 **Davidoff Winston Churchill Late Hour Toro, strength 4/5**

The palate is charmed by varied nuances of black pepper, black coffee, sweetness, aged leather, wood and spices. This exceptionally complex cigar will surely leave a strong impression

14.00 **Davidoff WSC Late Hour Petit Panetela, strength 4/5**

Varied nuances of black pepper, black coffee, sweetness, aged leather, wood and spices

31.00 **Davidoff Nicaragua Robusto, strength 3/5**

Sweet and salty sensations with subtle notes of leather, and a lingering finish. A bittersweet taste experience, punctuated by its own spicy and peppery character

21.00 **Davidoff Nicaragua Short Corona, strength 3/5**

Sweet and salty sensations with subtle notes of leather, and a lingering finish

DOMINICAN CIGARS

42.00 **Davidoff Nicaragua Diadema, strength 3/5**

Cigar Journal: 95 out of 100 points ... Lightly spiced and supple in smoke texture, a hint of pepper... a subtle, medium-strength cigar with discreet nut aromas, underlined by a creamy sweetness, at times delicate and bitter, flavours of wood, spices, caramel notes with coffee and chocolate. With notes of leather, spices and pepper

35.00 **Davidoff Escurio Gran Toro, strength 3/5**

Chilli plays around softer, creamier notes. Aromas of oak, liquorice, fruit, salt and leather are soon added in the second third. Finally, coffee and chilli chocolate aromas crown the experience in a finale of enchanting complexity

19.00 **Griffin's Perfecto, strength 2/5**

Notes of earth, wood, dried fruit, spices. Starts with deep woody notes, followed by nuances of creamy coffee. It also stands out for soft, spicy touches that captivate the palate throughout. Hazelnut and walnut aromas complete this unique taste experience

10.00 **León Jimenes, strength 2/5**

This cigar has a medium to strong strength and is therefore popular with Cuban cigar lovers. Excellent value for money

15.00 **La Aurora 107 Nicaragua Robusto, strength 4/5**

The first third offers notes of toasted biscuit, ginger and spices with fine hints of nutmeg. The second third continues to highlight nutmeg with a touch of cinnamon and liquorice. An exceptionally smooth and harmonious cigar

13.00 **Camacho Corojo Robusto, strength 4/5**

An intense yet balanced smoke, with notes of pepper, earth and leather, followed by a lingering sweetness

13.50 **Camacho Connecticut Robusto, strength 2/5**

The creamier first notes give way to more body in the second and third thirds

10.00 **Macanudo Inspirado White Robusto, strength 3/5**

A cigar brimming with notes of earth and spices

11.00 **Zino Nicaragua Robusto, strength 3/5**

The first notes fill the palate with cedar, giving way to fuller-bodied notes such as leather and pepper. The last third becomes more indulgent, with notes of coffee with cream and dark chocolate

12.00 **Zino Honduras Toro, strength 4/5**

This connoisseur's cigar reveals an aromatic profile with distinct notes of rosewood, orange and cream, while citrus notes strengthen in the second third. The last third heads toward a creamy finish, a structured and evolving aromatic progression.

A sweet, well-aged rum with aromas of caramelised sugar, vanilla and orange zest will match its unctuous texture, citrus notes and rosewood nuances.

HONDURAN CIGARS

11.00 **Zino Honduras Robusto, strength 4/5**

This vitola will delight regulars and reveals a typically Central American taste profile; complex and deep. It reveals notes of rosewood, orange and creamy nuances throughout the tasting. Its evolution is marked by a harmonious balance and a delicate aromatic expression

NICARAGUAN CIGARS

10.00 **Zino Nicaragua Short Torpedo, strength 3/5**

Woody notes of cedar. The strength builds without ever becoming overwhelming. The last third offers more indulgent notes, with aromas of coffee, spices and chocolate. A cigar easily enjoyed at any time of day

24.00 **Crazy Monkey Big Robusto, strength 3/5**

After an easy light-up, the first puffs are generous and fill the palate with spice flavours supported by earthy notes. The second third develops well and the strength quickly settles in

MOZAMBICAN CIGARS

20.00 **Bongani Short 458 Gordo, strength 4/5**

It starts with woody and earthy notes, evolves with spicy flavours and ends with cocoa and spice intensities