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GRAND HOTEL GARDONE



## ALCUNI PUNTI DI INTERESSE

“Che storia affascinante, quella del Cocktail!”. Circondati da misteri, molteplici aneddoti e leggende, venivano utilizzati nel passato come tonici, elisir curativi e considerati alla stregua di medicinali. Sono sopravvissuti a guerre ed al tempo. Ereditati, inventati, tramandati da personaggi del passato da tutto il mondo e diventati icone del presente e del futuro. Alla fine cos'è un Cocktail...? Una passione, un momento di pace, un'esperienza o solamente bere qualcosa di buono? Sicuramente la certezza di una storia senza fine.

Nel 1925 al Grand Hotel Gardone entrò in funzione un bar dove Mario Casonato iniziò a preparare cocktails, anche durante gli anni grigi della guerra, quando l'albergo era occupato da ufficiali tedeschi e trasformato in ospedale militare. Dopo la guerra il bar continuò ad accontentare i clienti desiderosi di bere bene, con Gino Gheser negli anni '60, con Nino Pasini '70, per un ventennio Tony Micelotta ed infine Massimo Mannella.

Con enorme orgoglio colgo la loro eredità nella speranza di scrivere, con passione ed entusiasmo, un altro capitolo della storia di questa meravigliosa struttura dandoVi il benvenuto al Winnie's Bar.

## A FEW POINTS OF INTEREST

*What a fascinating story that of the Cocktail!". Surrounded by mysteries, multiple anecdotes and legends, used in the past as tonics, healing elixirs and considered as medicines. They have survived wars and time. Inherited, invented, handed down by characters from the past from all over the world and become icons of the present and the future. In the end what is a cocktail ...? A passion, a moment of peace, an experience or just a drink? Certainly it is an endless story.*

*In 1925 the bar at the Grand Hotel Gardone begins with Mario Casonato, who went on shaking even when the unbelievable happened, 1939-1945, when the hotel was patronized by German officers and converted in to hospital. After the war, Winnie's Bar goes on , better and better, with Gino Gheser during the sixties, Nino Pasini during the seventies, then for about twenty years Tony Micelotta and finally Massimo Mannella. It's with enormous pride that I take their inheritance, in the hope of writing, with passion and enthusiasm, another chapter in the history of this wonderful structure.*

*My warmest welcome to the Winnie's Bar.*

*Michele Dada*  
HEAD BARMAN

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QUANDO NELL'IMMEDIATO  
DOPOGUERRA SIR WINSTON CHURCHILL  
SOGGIORNÒ AL GRAND HOTEL  
ERA SOLITO TRASCORRERE  
PIACEVOLI MOMENTI DI RELAX  
IN QUESTO BAR,  
SORSEGGIANDO POL ROGER,  
IL SUO CHAMPAGNE PREFERITO.  
È IN SUO ONORE CHE QUESTO LOCALE  
È STATO CHIAMATO "WINNIE'S BAR".



WHEN AFTER THE SECOND  
WORLD WAR, SIR WINSTON CHURCHILL  
STAYED AT THE GRAND HE  
USUALLY LOVED TO SPEND LONG  
RELAXING HOURS IN THIS BAR DRINKING  
HIS FAVOURITE  
CHAMPAGNE, THE POL ROGER.  
SINCE THEN THE BAR HAS BEEN  
CALLED "WINNIE'S BAR"  
IN HIS HONOUR.

*"We are easily satisfied with the best"*

*quotation by Sir Winston Churchill*

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## CHAMPAGNES

GLASS 12 CL BOTTLE

Pol Roger (RISERVA GRAN HOTEL) € 15.50 € 95.00

"The most drinkable place in The World..." Sir Winston about Pol Roger maison

Pol Roger Rosé Vintage € 165.00

...on his first day in 10 Downing Street, when asked by the press, what

was his agenda, the great Statesman replied my agenda "A glass of Pol Roger!"

Pol Roger Cuvée Winston Churchill € 250.00

"I deserve it in victory and I need it in defeat!" Sir Winston about Champagne

Bollinger Brut € 115.00

Veuve Clicquot Yellow Label € 110.00

Comtes de Champagne (BLANC DE BLANCS TAITTINGER) € 250.00

Dom Perignon € 280.00

Krug Grande Cuvée Brut € 320.00

Cristal Roederer € 330.00

## FRANCIACORTA & SPUMANTI

GLASS 12,5 CL BOTTLE

Cuvée Prestige (CA' DEL BOSCO, LOMBARDIA) € 11.00 € 65.00

Perlé (FERRARI, TRENTINO) € 66.00

Perlé Rosé (FERRARI, TRENTINO) € 13.00 € 78.00

Giulio Ferrari Riserva del Fondatore (FERRARI, TRENTINO) € 140.00

Prosecco Argeo (RUGGERI, VENETO) € 7.00 € 34.00

Prosecco Superiore Giustino B. Valdobbiadene (RUGGERI, VENETO) € 9.00 € 45.00

## VINI BIANCHI - WHITE WINES

GLASS 12,5 CL BOTTLE

Lugana Santa Cristina (ZENATO, LOMBARDIA) € 7.00 € 30.00

de Vite (HOFSTÄTTER, ALTO ADIGE) € 7.50 € 32.00

Soave (PIEROPAN, VENETO) € 7.00 € 30.00

Chardonnay (LES CRÊTES, VALLE D'AOSTA) € 7.50 € 32.00

Riesling Bio (DUE PINI, LOMBARDIA) € 30.00

Sauvignon (MARCO FELLUGA, FRIULI) € 7.50 € 33.00

Collio Pinot Grigio (SCHIOPETTO, FRIULI) € 8.50 € 40.00

Gavi di Gavi (LA SCOLCA, PIEMONTE) € 50.00

## VINI ROSATI - ROSÉ WINES

GLASS 12,5 CL BOTTLE

Diamante Rosato (COMINCIOLI, LOMBARDIA) € 7.00 € 30.00

Chiaretto "Riserva Molmenti" (COSTARIPA, LOMBARDIA) € 8.00 € 38.00

## VINI ROSSI - RED WINES

GLASS 12,5 CL BOTTLE

Malborghetto (LE CHIUSURE, LOMBARDIA) € 8.00 € 36.00

Gropél (COMINCIOLI, LOMBARDIA) € 8.00 € 35.00

Montepulciano d'Abruzzo "Don Amedeo" (PALLOTTINI, ABRUZZO) € 7.00 € 32.00

Valpolicella superiore "Ruberpan" (PIEROPAN, VENETO) € 7.50 € 34.00

Amarone (ALLEGRIANI, VENETO) € 14.50 € 84.00

Brunello di Montalcino (CASTELLO BANFI, TOSCANA) € 95.00

Tignanello (ANTINORI, TOSCANA) € 110.00

## VINO DA DESSERT - DESSERT WINE

GLASS 8 CL BOTTLE

Le Colombare Recioto (PIEROPAN, VENETO) € 12.00 € 37.00

Moscato D'Asti (SARACCO, PIEMONTE) € 8.00 € 30.00



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## PRE DINNER

### MARTINI COCKTAIL € 12.50

*"The Martini Cocktail is a philosophy of life, a point of arrival"*

GIN, DRY VERMOUTH

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### THE LUXURY MARTINI € 15.00

WITH ONE OF OUR PREMIUM GIN FROM THE WORLD CUSTOM TAILORED FOR YOU!

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### THE "CHURCHILL MARTINI" € 15.00

*"My only rule in life is to drink before, during and after the meals" by Sir Winston C. (1874/1965)*

PLYMOUTH GIN, SHADOW OF DRY VERMOUTH AND A BOW TO FRANCE!

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### AMERICANO € 12.50

*Simply ... "The Aperitif"*

CAMPARI, RED VERMOUTH, SODA

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### NEGRONI € 12.50

*A classic from Firenze, 1920, by Conte Camillo Negroni*

CAMPARI, RED VERMOUTH, GIN

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### MANHATTAN € 12.50

*"I eat a lot of fruit. I always put three cherries in every Manhattan"*

RYE WHISKEY, RED VERMOUTH, ANGOSTURA

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### OLD FASHIONED € 12.50

*Old but always in fashion!*

BOURBON WHISKEY, ANGOSTURA, SUGAR, ORANGE TWIST

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ALL FAMOUS CHAMPAGNE COCKTAILS € 15,00

LET YOURSELF BE SPOILED BY OUR  
VARIATION OF APPETIZERS. ENJOY THE  
SUNSET ON OUR OVER-WATER TERRACE  
BY INDULGING WITH AN APERITIF.  
EVERY EVENING A DIFFERENT OFFER  
OF FINGER FOOD.

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Ai Clienti non residenti in Hotel, durante le serate con musica dal vivo, verrà calcolata una consumazione minima di €10.00.



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## WINNIE'S SIGNATURE COCKTAILS € 13,50

### MARTINI LEAF

*There isn't perfect Martini, but there is a Martini for each of us.  
Just find out what it is.*

VODKA, DRY VERMOUTH, OYSTER LEAF, SESAME OIL

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### THE "GARDONE 21"

*A credit to the story of "Grand Hotel Gardone":*

GIN, SUGAR SYRUP, LEMON JUICE, FRANCIACORTA

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### BOULEVARD HONEY

*There isn't good life where there isn't good drink*

JACK DANIEL'S HONEY, BITTER "GRAN CLASSICO", RED VERMOUTH, ROSEMARY

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### PALOMITO

*I always take life with a pinch of salt... a slice of lime...  
and a shot of Tequila*

TEQUILA INFUSED WITH TEA CINNAMON AND TURMERIC, LIME JUICE,  
PASSION FRUIT, PINK GRAPEFRUIT SODA, SALT

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### ENGLISH NO BREAKFAST TEA

SAILOR JERRY RUM, WHITE RUM, LEMON AND LIME JUICE, PINEAPPLE, SUGAR, ENGLISH  
BREAKFAST TEA WITH CARDAMOM AND CINNAMON, MILK

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### MI-TO HAWAI

*MI-TO?... Milano=Campari, Torino=Vermouth*

INFUSED CAMPARI WITH PINEAPPLE, RED VERMOUTH

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### O-DE SAKÈ

SAKÈ, GIN ODEV, ROSE SYRUP, LIME JUICE, PINK GRAPEFRUIT SODA, GINGER, NUTMEG

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## CLASSIC COCKTAILS APERITIFS € 12,50

ALL TYPE OF DAIQUIRIS, MARGARITAS,  
CAIPIRINHAS, AND ALL WORLD  
WIDE KNOWN CLASSICS

ALL WINES & DRINKS WILL BE SERVED  
WITH THE MOST APPROPRIATE  
SELECTION OF DRY SNACKS AND  
HOMEMADE APPETIZERS DEPENDING  
ON THE TIME OF THE DAY  
(INCLUDED IN THE PRICE)

*For non-resident Guests, during the live music evenings,  
it will be requested a minimum drink charge of €10.00.*



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## TIKI & CARRIBEAN DRINKS € 13,50

### DARK 'N' STORMY

*Tribute to someone really special from Bermuda!*

DARK RUM, GINGER BEER

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### OLD CUBAN

DARK RUM, SUGAR SYRUP, LIME JUICE, MINT, PROSECCO

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### MAI TAI

*Born in the age of tiki:*

DARK RUM, WHITE RUM, DRY CURAÇAO, LIME JUICE, ORGEAT SYRUP

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### PINA COLADA

WHITE RUM, PINEAPPLE JUICE, COCONUT MILK

## OTHER COCKTAILS € 13,50

### FIZZES & SOURS

LEMON JUICE, SUGAR SYRUP AND YOUR FAVORITE SPIRIT

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### MINT JULEP

*Thanks to John Davies and his book  
"Travel of four years and half in the United States"*

BOURBON WHISKEY, SUGAR, MINT LEAVES

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### BLOODY MARY

VODKA, LEMON JUICE, HOW MADE TOMATO JUICE RECIPE

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### BLACK ORCHID

VODKA ORANGE, VIOLET LIQUEUR, SUGAR SYRUP, LIME JUICE, PEACH BITTER

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### PIMM'S COCKTAIL

PIMM'S N°1, GINGER ALE, FRUITS

## DAILY SPECIAL

### COCKTAIL DEL GIORNO

PREZZO SPECIALE € 9.00

Chiedi al nostro staff il cocktail del giorno

**A DIFFERENT COCKTAIL EVERY DAY  
AT THE SPECIAL PRICE OF € 9.00**

Check what's on today with our Bar Staff





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## NON-ALCOHOLIC COCKTAILS € 10,50

### LAKE PASSION

RASPBERRIES, PASSION FRUIT, LIME JUICE, PINK GRAPEFRUIT SODA

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### TEA CEDRATINA

CEDRATA, GREEN TEA SYRUP, LIME JUICE

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### “VIRGIN VERSION”

OF COLADAS, MOJITOS & MORE...

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### SHIRLEY TEMPLE

GINGER ALE, GRANATINA SYRUP

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### SKIVASSER

RASPBERRIES, LIME JUICE, SUGAR SYRUP, TONIC WATER

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## COCKTAILS DIGESTIVES & POUSSE CAFÉ € 12,50

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### COFFES

*From the more classical Irish to all the other numerous combinations with your favorite liquor*

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### ESPRESSO MARTINI

*A 1990 USA, simple with genial result*  
ESPRESSO SHOT, VODKA, KALHUA, SUGAR SYRUP

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### SAZERAC

*A classic from the New Orleans, 1869:*  
RYE WHISKEY, ABSINTHE, SUGAR, PEYCHAUD

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### ITALIAN STINGER

D-WINE ITALIAN, BRANDY, LIQUOR CRÈME DE MENTHE

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### BLACK OR (WHITE RUSSIAN)

*For the Great Lebovsky nostalgic...*  
VODKA, KALHUA, (FRESH CREAM)

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### MARTINEZ

OLD TOM GIN, RED VERMOUTH, MARASCHINO, ORANGE BITTER

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## SUNSET'S SPECIALS AT "THE GRAND"

Aperol or Campari Spritz (WITH PROSECCO AND SODA)	€ 9.00
or Pirlo (WITH LUGANA AND SODA)	€ 9.00
Hugo (ELDER SYRUP, PROSECCO, SODA AND MINT LEAVES)	€ 9.00

### APERITIFS

Carpano Punt e mes Cynar, Dubonnet, Lillet, Rabarbaro, Vermouths	GLASS 5 CL	€ 7.50
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### DIGESTIVES

Anesone Triduo, Absinthe, Averna, Branca menta, Fernet Branca, Limoncello, Montenegro, Ramazzotti, Sambuca	GLASS 4 CL	€ 7.50
Porto & Sherry	GLASS 5 CL	€ 8.00
Porto Vintage	GLASS 5 CL	€ 12.00
LIQUEURS	GLASS 4 CL	€ 7.50

Amaretto, Aurum, Benedictine, Baileys, Chambord, Chartreuse, Cointreau, Drambuie, Frangelico, Galliano, Grand Marnier, Kahlua, Malibu, Mandarinetto, Marie Brizard, Midori Melon, Peach Tree, Pernod, Peter Heering, Sangue Morlacco, Southern Comfort, Strega, Tia Maria

### SPIRITS

Gin, Tequila, Rum, Vodka	GLASS 4 CL	€ 8.00
Premium Labels	GLASS 4 CL	€ 11.50
GINS FROM THE WORLD (PLEASE ASK FOR THE SEPARATE LIST)		
Selection of Grappa	GLASS 4 CL	€ 9.00/11.50
Eaux de Vie (WILLIAMINE, FRAMBOISE, KIRSCH)	GLASS 4 CL	€ 11.00
Armagnac, Brandy, Cognac, Calvados (V.S.)	GLASS 4 CL	€ 10.00
Armagnac, Brandy, Cognac, Calvados (V.S.O.P.)	GLASS 4 CL	€ 12.00
Hine Antique XO	GLASS 3 CL	€ 19.00
Remy Martin XO, Bas Armagnac Laberdolive	GLASS 3 CL	€ 22.00
Louis XIII de Remy Martin	GLASS 3 CL	€ 110.00

### WHISKIES

GLASS 4 CL €10.00/12.00  
Scotch blended, Single Malt, Irish, Bourbon, Canadian  
All the best Labels (TOO MANY TO MENTION THEM ALL!)  
Special Labels (PLEASE ASK FOR THE "CONNOISSEUR 'S WHISKY" SEPARATE LIST)

### ALL SOFT DRINKS

GLASS 20 CL € 5.50

### BIRRE - BEERS

Menabrea, Peroni Nastro Azzurro, Beck's, Guinness Draught Can, Heineken, Corona	BOTTLE 33 CL	€ 6.00
House Draught Beer	GLASS 20 CL	€ 5.00
	GLASS 50 CL	€ 9.00
Weizen	BOTTLE 50 CL	€ 8.00

### CAFFETTERIA - HOT BEVERAGES

Espresso	€ 2.50
Regular Coffee, Cappuccino	€ 5.50
Tea selection by Taylors of Harrogate: Assam, Ceylon, Darjeeling, Jasmine, Earl grey, English breakfast, Prince of Wales (SERVED WITH FRIANDISES IN THE AFTERNOON)	€ 7.00



ROOM SERVICE € 6.00

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# WINNIE'S BAR FOOD

DALLE 12.00 ALLE 15.00  
(FINO ALLE 16.00 SOLO PER IL PERIODO ESTIVO)  
E DALLE 19.00 ALLE 21.30  
...  
FROM 12 PM UNTIL 3 PM  
(UNTIL 4 FOR SUMMERTIME ONLY)  
AND FROM 7 PM UNTIL 9.30 PM

## PIATTI FREDDI - COLD DISHES

MOZZARELLA DI BUFALA E POMODORO ALLA CAPRESE MOZZARELLA, TOMATO, FRESH BASIL 14	€ 15.00
PROSCIUTTO DI PARMA 16 MESI E MELONE PARMA HAM WITH MELON	€ 20.00
INSALATA TAILANDESE GREEN SALAD, BOILED PRAWNS, EXOTIC FRUITS, BEANSPOUT COCONUT MILK, HAZELNUTS 3-7-9	€ 18.00
CAESAR SALAD CHICKEN, BACON, GRANA CHEESE, BREAD CROUTONS, LETTUCE CHERRY TOMATOES, CAESAR SAUCE 1-3-4-9	€ 17.50
VERDURE MISTE GRIGLIATE CON OLIO ALLE ERBE GRILLED VEGETABLES WITH HERBS OIL	€ 13.00
TARTARE DI TONNO ROSSO RED TUNA TARTAR WITH CAPER, CHERRY TOMATO, HORSERADISH, AVACADO AND BASMATI RICE 4-9-11	€ 25.00
ACCIUGHE DEL CANTABRICO CON BURRATA D'ANDRIA CANTABRIAN ANCHOVIES WITH BURRATA CHEESE FROM ANDRIA 1-4-14	€ 15.00
TARTARE DI FASSONA CON SENAPE IN GRANI E TOAST MELBA BEEF TARTAR WITH WHOLE GRAIN MUSTARDS AND MELBA TOAST 1-9-11-14	€ 20.00
POKE BOWL DI SALMONE MARINATO CON SOIA, SESAMO BIANCO, RISO INTEGRALE, ALGA WAKAME, AVOCADO, CAROTE JULIENNE E SCAGLIE MANDORLE POKE BOWL WITH SOY MARINATED SALMON, WHITE SESAME, BROWN RICE, WAKAME SEAWEED, AVOCADO, JULIENNE CARROTS, FLAKED ALMONDS 3-6-7-9-10	€ 20,00
POKE BOWL VEGETARIANO CON MISTICANZA, FETA, PEPERONI ARROSTO, OLIVE, FARRO, CECI, MAIS E SALSA ALLO YOGURT CON ERBA CIPOLLINA POKE BOWL VEGETARIAN WITH SALAD, FETA CHEESE, BAKED PEPPER, OLIVES, SPELLED, CHICKPEAS, CORN AND CHIVE YOGURT SAUCE 1-9-14	€ 18.00

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## PANINI - SANDWICHES

tutti serviti con patatine fritte o insalata  
*all served with french fries or salad*

### CLUB SANDWICH

THREE LAYERS OF TOASTED BREAD, CHICKEN BREAST, EGG, TOMATO,  
GRILLED BACON AND MAYONNAISE 1-3-7

€ 17.00

### WINNIE'S 1948

TOMATO, PARMA HAM, MOZZARELLA, MAYONNAISE AND LETTUCE 1-14

€ 16.00

### HAMBURGER DI FASSONA 200GR

BEEF BURGER 200GR., MIXED SEED BREAD, TOMA CHEESE, SALAD,  
TOMATOES, BBQ SAUCE AND BACON 1-7-9-11-14

€ 17.00

### TOAST DI PANE DI SEGALE CON SALMONE MARINATO

TOASTED RYE BREAD WITH CRESCENZA CHEESE, AVOCADO AND HOME  
MARINATED SALMON 1-4-14

€ 17.00

### FOCACCINA VEGETARIANA

FOCACCINA WITH GOAT CHEESE, CHERRY TOMATO, GRILLED VEGETABLES  
AND BASIL 1-14

€ 15.00

### BEEF SANDWICH

WHITE BREAD, ROAST-BEEF, BLACK PEPPER, SOFT CHEESE, ROCKET SALAD,  
GRANA CHEESE AND SWEET MUSTARD SAUCE 1-9-11-14

€ 17.00

Piatti senza glutine sono disponibili (richiedete al nostro personale la scelta)  
*Gluten free dishes are available (ask the staff for the choice)*

## PIATTI CALDI - HOT DISHES

### SPAGHETTI CON SALSE A SCELTA

SPAGHETTI WITH EITHER BACON, CREAM AND EGGS, OR PESTO SAUCE,  
OR FRESH CHOPPED TOMATO AND BASIL 1-3-7-8-11-14

€ 16.00

### I NOSTRI RISOTTI (min. 2 persone)

OUR BAR STAFF WILL INFORM YOU ABOUT THE NUMEROUS  
VARIETIES OF RECIPES SEASONALLY AVAILABLE 1-8-11-14

€ 20.00 P.P.

### LASAGNE GRATINATE ALL' EMILIANA

HOMEMADE BAKED LASAGNA 1-3-8-11-14

€ 17.00

### FANTASIA DI OMELETTE

OF YOUR CHOICE, SERVED WITH FRENCH FRIES 3-14

€ 14.00

### FILETTI DI PESCE DEL GIORNO ALLA GRIGLIA

GRILLED FISH FILLETS OF THE DAY SERVED WITH VEGETABLES 1-4-8-11-14

€ 22.00

### GAMBERI E ANELLI DI CALAMARO CON VERDURINE PASTELLATE

CRISPY FRIED SHRIMPS AND SQUID RINGS WITH BATTERED VEGETABLES  
AND TARTAR SAUCE 1-2-3-11-13

€ 23.00

### COSTOLETTA DI VITELLO ALLA MILANESE

BREADED VEAL CHOP SERVED WITH FRENCH FRIES OR SALAD 1-3-14

€ 23.00



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## DESSERTS

PARROZZO - BOCCON DIVINO DANNUNZIANO  
CHOCOLATE COVERED CAKE BITES (D'ANNUNZIO'S FAVORITE CAKE) WITH  
ORANGE SORBET, RASPBERRY SAUCE AND AURUM LIQUEUR 1-3-7-11-14 € 12.00

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BREZZA DI CAIPIRINHA CON CUORE AI FRUTTI ROSSI,  
SALSA FONDENTE E CIALDA CROCCANTE  
CAIPIRINHA PARFAIT WITH RED FRUITS JELLY, DARK CHOCOLATE  
FONDANT AND CRISPY BISCUIT 1-3-7-11-14 € 12.00

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DELIZIE AL MASCARPONE  
A MODERN TIRAMISÙ 1-3-7-14 € 12.00

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GELATI E SORBETTI DEL GIORNO  
SORBETS AND ICE CREAMS (3 SCOOPS) 1-3-7-14 € 10.00

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TAGLIATA DI FRUTTA FRESCA  
SLICED FRESH FRUIT € 12.00

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PREZZI COMPRESIVI DEL COPERTO  
PRICES ARE INCLUSIVE OF TAXES AND COVER CHARGE

Legenda food allergens contained in dishes as ingredients or traces: 1. Cereals containing gluten 2. Crustaceans and products based on shellfish 3. Eggs and by-products 4. Fish and products based on fish 5. Peanuts and peanut-based products 6. Soy and soy-based products 7. Dried fruit 8. Celery and products based on celery 9. Mustard and mustard-based products 10. Sesame seeds and sesame-seeds based products 11. Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/l 12. Lupine and lupine-based products 13. Clams and products based on clams 14. Milk and dairy products (lactose included)

\* In the absence of finding the fresh product, we advise customers that some products can be frozen or freezing with a blast chiller and they are indicated with an asterisk. The fish destined to be consumed raw or practically raw has undergone reclamation treatment

Legenda allergeni alimentari contenuti nelle pietanze come ingredienti o tracce: 1. Glutine 2. Crostacei e derivati 3. Uova e derivati 4. Pesce e derivati 5. Arachidi e derivati 6. Soia e derivati 7. Frutta a guscio e derivati 8. Sedano e derivati 9. Senape e derivati 10. Semi di sesamo e derivati 11. Anidride solforosa e solfiti (SO<sub>2</sub>) in concentrazioni superiori a 10 mg/kg o 10 mg/l 12. Lupino e derivati 13. Molluschi e derivati 14. Latte e derivati.

\* In assenza di reperimento del prodotto fresco, avvisiamo la clientela che alcuni prodotti possono essere surgelati o provenienti da congelazione tramite abbattitore e indicati con l'asterisco

Il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Regolamento CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3.





GRAND HOTEL  
GARDONE RIVIERA

