WINNIE'S BAR

★ ★ ★ ★

GRAND HOTEL GARDONE

G
H
G

ALCUNI PUNTI DI INTERESSE

Ci sono molte teorie sull'origine della parola cocktail ed una tra le più curiose deriva dalla parola francese "courtier", che si riferisce ad una tipologia di misurino molto simile ad un eggcup/portauovo. A New Orleans I farmacisti lo usavano per dispensare "tonici" alcolici ed il passo era breve per confondersi tra 'coquette' e 'cocktail' soprattutto dopo averne bevuti un paio! La prima volta in cui il termine cocktail è stato menzionato è nel 1798 e successivamente viene descritto nel 1806 come una miscela composta da alcool, parte dolce, amari e acqua.
Nel 1925 al Grand Hotel Gardone entrò in funzione un bar dove Mario Caponato 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 negli anni '70, per un ventennio Tony Micelotta ed infine Massimo Mannella.
Con enrome orgoglio colgo la loro eredità nella speranza di scrivere, con passione ed entusiasmo, un altro capitolo della storia di questa meravigliosa struttura dando Vi il benvenuto al Winnie's Bar.

A FEW POINTS OF INTEREST

There are many theories about the origin of the word cocktail, but the strongest claim is derived from the French word 'courtier', which refers to an eggcup type measure. Apothecaries used these measures to dispense alcoholic 'tonics' in New Orleans. It's only a small step from 'coquette' to 'cocktail,' especially after you've had a few! We know that the first time the name cocktail was mentioned was in 1798, and the first time it was described was in 1806. A cocktail back then was a concoction made of a spirit, sweet part, bitters, and water.
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 into 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.

Kai Spiess

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.
É IN SUO ONORE CHE QUESTO LOCALE
É 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

CHAMPAGNES

	GLASS 12 CL	BOTTLE
Pol Roger (RISERVA GRAN HOTEL)	€ 17.00	€ 100.00
"The most drinkable place in The World..." Sir Winston about Pol Roger maison		
Pol Roger Rosé Vintage		€ 175.00
...on his first day in 10 Downing Street, when asked by the press, what was his agenda, the great Statesman replied "A glass of Pol Roger!"		
Pol Roger Cuvée Winston Churchill		€ 290.00
"I deserve it in victory and I need it in defeat!" Sir Winston about Champagne		
Bollinger Brut		€ 135.00
Veuve Clicquot Yellow Label		€ 120.00
Comtes de Champagne (BLANC DE BLANCS TAITTINGER)		€ 290.00
Dom Perignon		€ 330.00
Krug Grande Cuvée Brut		€ 350.00
Cristal Roederer		€ 360.00

FRANCIACORTA & SPUMANTI

	GLASS 12,5 CL	BOTTLE
Cuvée Prestige (CA' DEL BOSCO, LOMBARDIA)	€ 12.00	€ 68.00
Perlé (FERRARI, TRENTINO)		€ 68.00
Perlé Rosé (FERRARI, TRENTINO)	€ 14.00	€ 80.00
Prosecco Argeo (RUGGERI, VENETO)	€ 7.00	€ 37.00
Prosecco Superiore Giustino B. Valdobbiadene (RUGGERI, VENETO)	€ 9.00	€ 48.00

VINI BIANCHI - WHITE WINES

	GLASS 12,5 CL	BOTTLE
Lugana Santa Cristina (ZENATO, LOMBARDIA)	€ 7.00	€ 32.00
de Vite (HOFSTÄTTER, ALTO ADIGE)	€ 7.50	€ 33.00
Soave (PIEROPAN, VENETO)	€ 7.00	€ 31.00
Chardonnay (LES CRÊTES, VALLE D'AOSTA)	€ 7.50	€ 33.00
Riesling Bio (DUE PINI, LOMBARDIA)		€ 32.00
Sauvignon (MARCO FELLUGA, FRIULI)	€ 8.00	€ 35.00
Collio Pinot Grigio (SCHIOPETTO, FRIULI)	€ 9.00	€ 42.00
Lugana DOC Riserva Sergio Zenato (LOMBARDIA)		€ 56.00

VINI ROSATI - ROSÉ WINES

	GLASS 12,5 CL	BOTTLE
Diamante Rosato (COMINCIOLI, LOMBARDIA)	€ 8.00	€ 34.00
Chiaretto "Riserva Molmenti" (COSTARIPA, LOMBARDIA)	€ 9.00	€ 43.00

VINI ROSSI - RED WINES

	GLASS 12,5 CL	BOTTLE
Malborghetto (LE CHIUSURE, LOMBARDIA)	€ 8.00	€ 37.00
Valpolicella superiore "Ruberpan" (PIEROPAN, VENETO)	€ 7.50	€ 35.00
Amarone Costasera (MASI, VENETO)		€ 85.00
Brunello di Montalcino (CASTELLO BANFI, TOSCANA)		€ 98.00
Tignanello (ANTINORI, TOSCANA)		€ 110.00
Groppello DOC Riserva del Garda Classico (TURINA, LOMBARDIA)	€ 6.50	€ 29.00
Negresco (CA' MAIOL, LOMBARDIA)	€ 7.00	€ 31.00

VINO DA DESSERT - DESSERT WINE

	GLASS 8 CL	BOTTLE
Le Colombare Recioto (PIEROPAN, VENETO)	€ 12.00	€ 40.00
Moscato D'Asti (SARACCO, PIEMONTE)	€ 8.00	€ 32.00

WINNIE'S BAR

CLASSIC COCKTAILS € 13.50

AVIATION
Dry Gin, Lemon Juice, Creme de Violette, Maraschino
THE AVIATION FIRST MADE ITS PRINT DEBUT IN 1917 BY HUGO ENSSLIN

AMERICANO
Carpano Bitter, Sweet Vermouth, Soda Water
THE COCKTAIL WAS FIRST SERVED IN CREATOR GASPARE CAMPARI'S BAR IN THE 1860s

BOULEVARDIER
Campari, Sweet Vermouth, Bourbon Whiskey
MEET THE NEGRONI'S DARK, SEXY COUSIN, 1920s COCKTAIL
CREATED BY ERSKINE GWYNNE

BLOODY MARY
Vodka, Dry Sherry, Tomato Juice, Lemon Juice, Tabasco,
Salt Pepper, Soy Sauce, Basil Oil
FRENCH BARTENDER FERNAND PETIOT CLAIMED TO HAVE INVENTED
THE BLOODY MARY IN 1921 "MY VARIANT"

CHURCHILL'S FAVOURITE
Scotch Whisky, Triple Sec, Sweet Vermouth, Lemon Juice
NEVER GIVE UP, WINSTON CHURCHILL 1941

DAIQUIRI
Rum Bianco, Lemon Juice, Maraschino, Sugar Syrup
SANTIAGO DE CUBA, BY JENNINGS COX IN THE LATE 19th CENTURY

MILANO TORINO
Campari Bitter, Punt e Mes, Soda Water
MILANO TORINO, THE NEGRONI'S PREDECESSOR 1860

MEZCAL MARGHERITA VINTAGE
Mezcal, Triple Sec, Lime Juice, Agave Syrup
PARA TODO MAL, MEZCAL Y PARA TODO BIEN, TAMBIÉN

TUXEDO
Gin Monkey 47, Italicus Bergamotto Liquor, Green Olives
DRINKING MAKES THE WORLD SEEMS LIKE A BETTER PLACE

DARK NIGHT NEGRONI
Gin, Bitter Carpano, Sweet Vermouth, Chamboard, Orange Bitter
DID I MENTION FLORENCE IS CURRENTLY GOING THROUGH AN EPIC HEAT WAVE?

SPICY POMEGRANATE PALOMA
Tequila, Pink Grapefruit Juice, Jalapeno Syrup,
Pomegranate Juice
MEET THE POMEGRANATE PALOMA, A MEXICAN INSPIRED HOLIDAY

GIN TONIC BASIC € 10.00

"The gin and tonic has saved more Englishmen's lives and minds,
than all the doctors in the Empire."
Winston Churchill

GINS FROM THE WORLD
PLEASE ASK FOR THE SEPARATE LIST

WINNIE'S BAR

AFTER DINNER COCKTAILS € 13.50

SMOKED MANHATTAN
Bourbon Whiskey, Sweet Vermouth, Angostura Bitter
DON'T LET THE DRINK CONTROLS YOU

CITRUS OLD FASHION
Scotch Whisky, Lillet White, Orange Bitter
IT'S THOUGHT THAT THE ORIGINAL OLD-FASHIONED COCKTAIL WAS THE FIRST EVER WHISKY COCKTAIL

ESPRESSO MARTINI
Vodka, Coffee Liquor, Espresso Coffee, Sugar Syrup
DICK BRADSELL'S CREATION OF THE ESPRESSO MARTINI. HE ESTABLISHED LONDON'S COCKTAIL CULTURE AND IGNITED A BUZZING NIGHTLIFE

TIRAMISÙ
Dark Rum, Coffee Liquor, Marsala, Fresh Cream, Mascarpone, Vanilla Syrup
MMMM, THE ONLY THING BETTER THAN COFFEE IS TIRAMISÙ

PORN STAR MARTINI
Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Fresh Lime Juice, Vanilla Syrup
Served with a shoot of Prosecco on the side.
PORNSTAR MARTINI IS A MODERN CLASSIC: FROM ITS ROOTS AT THE PRIME OF THE LONDON COCKTAIL REVOLUTION, CREATED BY DOUGLAS ANKRAH IN 2003

CHAMPAGNE COCKTAILS € 16.50

BELLINI
Champagne Pol Roger, Fresh Peaches Sugar Syrup
SIGNATURE DRINK FROM HARRY'S BAR IN VENICE. JUST IN HIGH SEASON

BARRACUDA
Champagne Pol Roger, Havana Rum, Galliano Liqueur, Pineapple Juice, Lime Juice, Sugar Syrup
BACK IN THE 1950s, BENITO CUPPARI INVENTED THE DRINK WHILE WORKING AS A BARKEEPER ON THE CRISTOFORO COLOMBO CRUISE LINE

EASY LOVE
Crème de Cassis, Champagne, Pol Roger, Fresh Blueberries Fresh Strawberries, Fresh Raspberries, Kirsch Brandy
LOVELY INDEED

DIVINO
Champagne Pol Roger, Maracuja Juice, Aperol Campari, Passoã Liqueur
DELIGHTFUL

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.

WINNIE'S BAR

LONG DRINKS & COCKTAILS € 13.50

CUBA LIBRE
Rum, Coca Cola, Fresh Lime, Angostura Bitter, Sugar Syrup
CUBA LIBRE FIDEL, AND THE IMPROBABLE REVOLUTION THAT CHANGED WORLD HISTORY

DARK AND STORMY
Dark Rum, Ginger Beer, Lime Juice, Angostura Bitter
FROM THE BERMUDA

GARIBALDI
Bitter Campari, Orange Juice
THE FLAGSHIP DRINK IS NAMED AFTER ITALIAN REVOLUTIONARY GIUSEPPE GARIBALDI, WHO WAS A CENTRAL FIGURE IN THE UNIFICATION OF ITALY

CAIPIRINHA
Cachaça, Lime, Sugar Cane
FROM BRAZIL VERY REFRESHING AND SIMPLE. THIS IS NOT A DRINK FOR EVERYONE

MOJITO
Havana Rum, Lime, Sugar Cane, Soda Water, Fresh Mint
IT IS SAID THAT THE ORIGINAL MOJITO WAS A MEDICINAL DRINK TO CURE DISEASE ON THE ISLAND OF CUBA

ORANGE BLOSSOM GIN FIZZ
Gin, Lemon Juice, Orange Blossom Extract, Sugar Syrup
Soda Water, White Egg
THE FIRST PRINTED RECIPE FOR A GIN FIZZ APPEARED IN THE 1876 EDITION OF JERRY THOMAS BARTENDER'S GUIDE

KYIV MULE
Polish Vodka, Ginger Beer, Lime Juice, Angostura Bitter
THE MOST POPULAR DRINK IN AMERICA, LOVE AT FIRST SIP

LONG ISLAND ICED TEA
Vodka, White Rum, Gin, Tequila Triple Sec, Lime Juice, Coca Cola
ICED AND CHILLED JUST THE WAY I LIKE IT

MAI TAI
Dark Rum, Rum White, Orange Liqueur, Lime Juice
Orgeat Syrup, Grenadine Syrup
THE TRADER VIC MAI TAI INVENTION BY GIOVANNI CECCARELLI IN 1944

ROYAL HAWAIIAN
Purple Gin, Pineapple Juice, Lemon Juice, Orgeat Syrup
ORIGINALLY CALLED "THE PRINCESS KAIULANI" THE DRINK WAS FIRST DEVELOPED IN THE LATE 1920's AT THE FAMED ROYAL HAWAIIAN HOTEL ON WAIKIKI BEACH

PLANTER'S PUNCH
Dark Rum, Orange Juice, Lemon Juice,
Grenadine Syrup, Angustura Bitter
HOWEVER, POETRY RECIPES WERE IN VOGUE WHEN THE PLANTER'S PUNCH WAS INVENTED IN THE WEST INDIES, SPECIFICALLY IN JAMAICA

RASPBERRY PIÑA COLADA
White Rum, Pineapple Juice, Coconut Syrup, Fresh Raspberries
THE PIÑA COLADA HAILS FROM SAN JUAN, PUERTO RICO WHERE IT WAS CREATED BY BARTENDER RAMÓN MONCHITO MARRERO AT THE CARIBE HILTON IN 1954

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

WINNIE'S BAR

ESCAPE
Vodka, Lychee Juice, Cranberry Juice, Peach Tree
HO HOO GIRLS JUST WANNA HAVE FUN... "MY CREATION"

CHERRY WHISKEY SOUR
Bourbon Whiskey, Lemon Juice, Cherry Syrup, White Egg
CHERI CHERI LADY GOING THROUGH EMOTION

SINGAPORE SLING
Gin, Cherry Brandy, Cointreau, Benedictine, Pineapple Juice, Lime Juice, Grenadine Syrup, Angostura Bitter
THE SINGAPORE SLING WAS INVENTED IN 1915 BY NGIAM TONG BOON WHILE WORKING AT THE LONG BAR IN THE RAFFLES HOTEL IN SINGAPORE

POUSSE COFFEÈ HOT € 13.00

GAELIC COFFEE
Irish Whiskey, Coffee, Sugar and topped with Cream
THE IRISH COFFEE WAS CREATED IN THE WINTER OF 1943 BY JOE SHERIDAN LIMERICK IRELAND

PRESIDENT'S COFFEE
Cherry Brandy, Coffee, Sugar and topped with Cream
YOU WILL SAY "GOOD TO THE LAST DROP"
IRISH COFFEE WAS CREATED IN THE WINTER OF 1943 BY JOE SHERIDAN LIMERICK, IRELAND

NON-ALCOHOLIC COCKTAILS € 10.50

QUIET STORM
Pineapple Juice, Lychee Juice, Guava Juice, Coconut Syrup, Fresh Strawberries
BE HAPPY FOR THIS MOMENT

SALÒDIUM
Cedrata Tassoni, Fresh Lime, Sugar Cane, Fresh Mint, Mandarin Juice
MY RECIPE, SIP SIP, HURRAY

38.5 DEGREES
Maracujá Juice, Pineapple Juice, Lime Juice, Grenadine Syrup, Orgeat Syrup
FEEL THE HEAT BURNING YOU UP, READY, OR NOT

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.

WINNIE'S BAR

SUNSET'S SPECIALS AT "THE GRAND"

Aperol or Campari Spritz (WITH PROSECCO AND SODA)		€ 10.00
Spritz Rosé		€ 10.00
Hugo (ELDER SYRUP, PROSECCO, SODA AND MINT LEAVES)		€ 10.00

APERITIFS

Carpano Punt e mes Cynar, Dubonnet, Lillet, Rabarbaro, Vermouths	GLASS 5 CL	€ 8.00

DIGESTIVES

Anesone Triduo, Absinthe, Averna, Branca menta, Fernet Branca, Limoncello, Montenegro, Ramazzotti, Sambuca	GLASS 4 CL	€ 8.00
Porto & Sherry	GLASS 5 CL	€ 8.50
Porto Vintage	GLASS 5 CL	€ 12.00

LIQUEURS

GLASS 4 CL € 8.00

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	€ 12.00/15.00
Selection of Grappa	GLASS 4 CL	€ 9.00/13.00
Eaux de Vie (WILLIAMINE, FRAMBOISE, KIRSCH)	GLASS 4 CL	€ 11.50
Armagnac, Brandy, Cognac, Calvados (V.S.)	GLASS 4 CL	€ 12.00
Armagnac, Brandy, Cognac, Calvados (V.S.O.P.)	GLASS 4 CL	€ 14.00
Hine Antique XO	GLASS 3 CL	€ 21.00
Remy Martin XO, Bas Armagnac Laberdolive	GLASS 3 CL	€ 23.00

WHISKIES

GLASS 4 CL €12.00/15.00

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 € 6.00

BIRRE - BEERS

Moretti IPA, Warsteiner,	BOTTLE 33 CL	€ 6.00
Corona, Estrella Damm	BOTTLE 33 CL	€ 7.00
Guinnes Draught Can	BOTTLE 33 CL	€ 8.00
House Draught Beer	GLASS 20 CL	€ 5.00
	GLASS 40 CL	€ 8.00
Franziskaner Weiß	BOTTLE 50 CL	€ 9.00

CAFFETTERIA - HOT BEVERAGES

Espresso	€ 3.00
Regular Coffee, Cappuccino	€ 5.50
Tea selection by Taylors of Harrogate: Assam, Ceylon, Darjeeling, Jasmine, Earl grey, English breakfast, Prince of Wales, Green Tea SERVED WITH FRIANDISES IN THE AFTERNOON	€ 7.00

WINNIE'S BAR

ROOM SERVICE € 8.00

WINNIE'S BAR WINNIE'S
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN...

WINNIE'S BAR

FOOD

...NIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S
BAR WINNIE'S BAR WIN
NIE'S BAR WINNIE'S BAR
WINNIE'S BAR WINNIE'S

WINNIE'S BAR FOOD

12.00 - 15.00 / 19.00 - 21.30
(FINO ALLE 16.00 SOLO PER IL PERIODO ESTIVO)
...
12 PM - 3 PM / 7 PM - 9.30 PM
(UNTIL 4 FOR SUMMER TIME ONLY)

PIATTI FREDDI - COLD DISHES

BURRATA D'ANDRIA CON POMODORO CUORE DI BUE E PESTO DI BASILICO 7-14
BURRATA CHEESE WITH TOMATO AND BASIL PESTO 7-14 € 18.00

BRESAOLA WAGYU E MELONE DOLCE 1-14
WAYGU BRESAOLA WITH SWEET MELON 1-14 € 28.00

INSALATA GRAND HOTEL: INSALATA MISTA, CAROTE JULIENNE, SESAMO BIANCO E NERO, AVOCADO, RED DRAGON E GERMOGLI DI SOJA 6-10
MIXED SALAD, JULIENNE CARROTS, BLACK AND WHITE SESAME, AVOCADO, RED DRAGON AND SOYBEAN SPROUTS 6-10 € 20.00

CAESAR SALAD: INSALATA ICEBERG, SALSA CAESAR, POLLO ARROSTITO, SCAGLIE DI GRANA, BACON E CROSTINI 1-3-14
LETTUCE, CAESAR SAUCE, CHICKEN, GRANA CHEESE, BACON AND CROUTONS 1-3-14 € 18.00

PINZIMONIO DI VERDURE CROCCANTI ALL'OLIO EVO AROMATIZZATO AL LIMONE DEL GARDA 9-8
CRUNCHY VEGETABLES IN EXTRA VIRGIN OLIVE OIL FLAVORED WITH GARDA LEMON 9-8 € 14.00

TARTARE DI TONNO CONDITA CON ACCIUGHE, CAPPERI, OLIO DEL GARDA E GUACAMOLE 4
TUNA TARTARE DRESSED WITH ANCHOVIES, CAPERS, GARDA OIL AND GUACAMOLE 4 € 26.00

POKE BOWL CON TARTARE DI SALMONE FRESCO, RISO SUSHI, CAVIALE MIX ROSSO E NERO, DAIKON E BUCCE DI LIME 4-6
POKE BOWL WITH FRESH SALMON, SUSHI RICE, MIX CAVIAR RED AND BLACK, DAIKON AND LIME PEELS 4-6 € 22.00

POKE BOWL VEGETARIANO CON INSALATA MISTA, RAVANELLI, GERMOGLI DI SOIA, POMODORINI, CAROTE JULIENNE, TOFU E LAMETTE DI MANDORLE TOSTATE 6
VEGETARIAN POKE BOWL WITH MIXED SALAD, RADISHES, SOYBEAN SPROUTS, CHERRY TOMATOES, JULIENNE CARROTS, TOFU AND TOASTED ALMONDS 6 € 19.00

KING CRAB CON BURRATA E MAIONESE ALLO ZAFFERANO 2-9
KING CRAB WITH BURRATA CHEESE AND SAFFRON MAYONNAISE 2-9 € 30.00

PANINI - SANDWICHES
CON PATATINE FRITTE - WITH FRENCH FRIES

CLUB SANDWICH CON TACCHINO, POMODORO, MAIONESE, INSALATA, BACON E UOVA SODE 3-9
CLUB SANDWICH WITH TURKEY, TOMATO, MAYONNAISE, SALAD, BACON AND HARD BOILED EGGS 3-9 € 19.00

HAMBURGER DI FASSONA 200 GR CON MOZZARELLA DI BUFALA, PESTO, POMODORO E INSALATA 1-7-10-14
FASSONA HAMBURGER 200GR WITH BUFALA MOZZARELLA, BASIL PESTO, TOMATO AND SALAD 1-7-10-14 € 22.00

PIATTI CALDI - HOT DISHES

SPAGHETTI "CACIO E PEPE" 1-14
SPAGHETTI WITH PECORINO ROMANO DOP AND BLACK PEPPER 14-1 € 18.00

GNOCCHI DI PATATE CON SALSA AI CROSTACEI E SCAMPO DI SICILIA 1-2-3-14
POTATOES GNOCCHI WITH SHELLFISH SAUCE AND SICILIAN PRAWNS 1-2-3-14 € 21.00

MILLEFOGLIE CON VERDURE DI STAGIONE E SALSA ALLO ZAFFERANO DI POZZOLENGO 1-8-14
MILLEFEUILLE WITH SEASONAL VEGETABLES AND POZZOLENGO SAFFRON SAUCE 1-8-14 € 18.00

PESCATO DEL GIORNO AL FORNO CON PATATE DOLLAR E POMODORO CONFIT 4
BAKED FISH OF THE DAY SERVED WITH DOLLAR POTATOES AND CONFIT TOMATO 4 26,00/ 28,00

TATAKI DI MANZO E FUNGHI SHIITAKE CON TACCOLE BABY, FIORI EDULI E SALA TERIYAKI 6-9
BEEF TATAKI WITH SHIITAKE MUSHROOMS WITH BABY GREEN BEENS, EDIBLE FLAWERS, TERIYAKI SAUCE 6-9 € 25.00

PIZZA GOURMET

"MOJITO" CON FIOR DI LATTE, GAMBERI ROSSI DI MAZZARA DEL VALLO MARINATI ALLA MENTA E RHUM MYERS E BURRATA D'ANDRIA 1-2-14
"MOJITO" PIZZA WITH MOZZARELLA CHEESE , MINT MARINATED RED SHRIMPS WITH MYERS RHUM AND BURRATA D'ANDRIA 1-2-14 € 29.00

"PARMA" CON POMODORINI DATTERINO, PROSCIUTTO CRUDO DI PARMA 24 MESI, BOCCONCINI DI BUFALA FRESCA E OLIO AL BASILICO 1, 14
"PARMA" PIZZA WITH TOMATO, PARMA RAW HAM 24 MONTHS, FRESH MOZZARELLA CHEESE AND BASIL OIL 1, 14 € 27.00

DESSERTS

TIRAMISU CLASSICO 1-14
CLASSIC TIRAMISU 1-14 € 12.00

CAPRESE INVERTITA AGRO DOLCE: PAN DI SPAGNA, FORMAGGIO CREMOSO, BUCCIA DI LIME, GEL DI POMODORO E GELATO AL BASILICO 1-7-14
SWEET SOUR INVERTED CAPRESE CAKE: SPONGE CAKE, CREAM CHEESE, LIME PEELS, TOMATO GEL AND BASIL ICE CREAM 1-7-14 € 13.00

CUBETTI DI FRUTTA FRESCA
FRESH FRUIT CUBES € 13.00

GELATI E SORBETTI DEL GIORNO 3-5-7-14
SORBETS AND ICE CREAMS 3-5-7-14 € 12.00

PREZZI COMPRENSIVI 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 (SO2) 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.

WINNIE'S BAR

GRAND HOTEL
GARDONE RIVIERA
★ ★ ★ ★