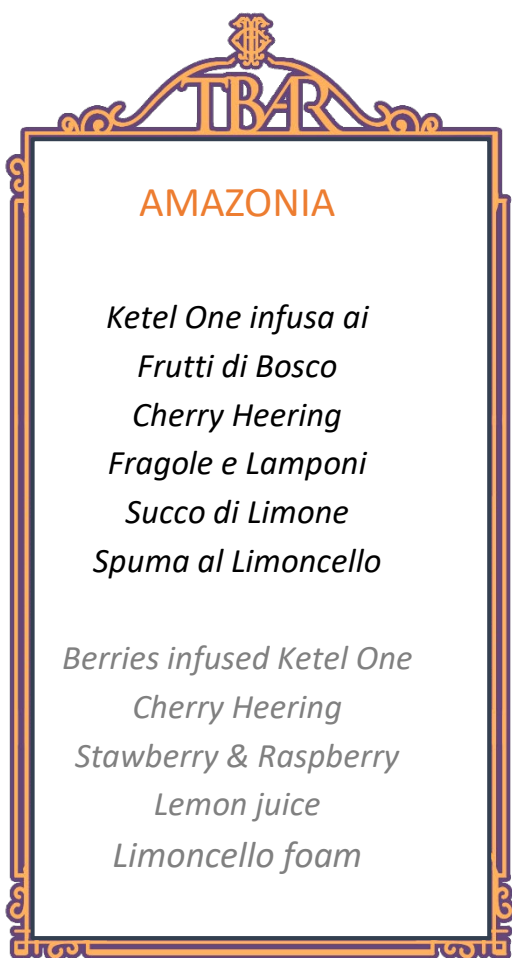


TBAR



SUGGERIMENTO DELLA SETTIMANA
TIP OF THE WEEK



“La nostra selezione di Cocktail & Spirits ispirata a
quella raffinata eleganza,
da sempre espressione dello stile GHT”

“Our Cocktail & Spirits selection inspired by the
unique and refined GHT elegance”

GHT SIGNATURE

RS MARTINI

Milano Élite

Martini Extra Dry

Shrub alle Olive Verdi e Capperi

Caviale Calvisius Tradition (3 gr)

Milano Élite, Martini Extra Dry,

Green Olives and Capers Shrub,

Calvisius Tradition Caviar (3 gr)

€ 50

SPRITZ GHT

Italicus

Prosecco

Soda

Pompelmo

Rosmarino

Italicus, Prosecco, Soda Water,

Grapefruit, Rosemary

€ 30

GHT NEGRONI

Gin

Vermouth rosso infuso alle ciliegie

Rabarbaro vanigliato

Campari

Gin, Red vermouth, Cherry infusion,

Vanilla rhubarb, Campari

€ 30

MEXILOS

Tequila

Mezcal

Aperol

Sciroppo d'Agave

Succo di Lime

Soda al Pompelmo

Tequila, Mezcal, Aperol, Agave syrup,

Lime juice, Grapefruit soda

€ 32

GHT SIGNATURE

MULE 2.1

The Hoxton Gin

Lime

Miele

Succo di Mirtillo Rosso

Succo di Pompelmo

Ginger beer

*The Hoxton Gin, Lime, Honey, Cranberry juice,
Grapefruit juice, Ginger beer*

€ 34

SPITFIRE

Ketel One infusa alla Vaniglia

Liquore al Frutto della Passione

Frutto della Passione

Succo di Lime

Champagne

*Vanilla infused Ketel One, Passion Fruit Liqueur,
Vanilla syrup, Passion Fruit, Lime juice, Prosecco*

€ 30

MONTMATRE

Remy Martin V.S.O.P.

Frangelico

Sciroppo al Tabacco e Caramello

Bitter al Cioccolato

Remy Martin V.S.O.P., Frangelico,

Tobacco and Caramel syrup, Chocolate bitter

€ 32

SCIAMPEDI'

Campari

Chambord

Franciacorta Rosè

Bitter al Cioccolato

Campari, Chambord, Franciacorta Rosè

€ 30

CONTEMPORARY CLASSIC

€ 25

Corpse Revivier N.2

Gin, Triple Sec, Lillet Blanc, Succo di Limone

Gin, Triple Sec, Lillet Blanc, Lemon juice

French '75

Gin, Succo di Limone, Zucchero, Champagne

Gin, Lemon juice, Sugar, Champagne

Hemingway Special

Rum Chiaro, Maraschino, Succo di Pompelmo,

Succo di Lime

Rum, Maraschino, Grapefruit juice, Lime juice

Horse's Neck

Brandy, Ginger Ale, Angostura

Brandy, Ginger Ale, Angostura bitter

Mai Tai (Don the Beachcomber)

Rum mix, Triple sec, Falernum, Succo di Lime,

Succo di Pompelmo, Bitter Aromatico

*Rum mix, Triple sec, Falernum, Lime juice, Grapefruit
juice, Aromatic bitter*

Pisco Sour

Pisco, Succo di Limone, Zucchero

Pisco, Lemon juice, Sugar

THE UNFORGETTABLES

€ 25

Boulevardier

Bourbon, Vermouth, Campari

Bourbon, Vermouth, Campari bitter

Gin Fizz

Gin, Succo di Limone, Zuccherò, Soda

Gin, Lemon juice, Sugar, Soda

Hanky Panky

Gin, Vermouth Rosso, Fernet Branca

Gin, Red Vermouth, Fernet Branca

Old Fashioned

Bourbon Whiskey, Zuccherò, Angostura, Soda

Bourbon Whiskey, Sugar, Angostura Bitter, Soda

Sazerac

Cognac, Assenzio, Zuccherò, Peychaud's Bitter

Cognac, Absinthe, Sugar, Peychaud's Bitter

Vieux Carrè

Cognac, Rye Whiskey, Vermouth Rosso,

DOM Bénédictin, Peychaud's bitter

Cognac, Rye Whiskey, Red Vermouth,

DOM Bénédictin, Peychaud's bitter

Bramble

Gin, Chambord, Succo di Limone, Zucchero

Gin, Chamboard, Lemon juice, Sugar

Espresso Martini

Vodka, Liquore al Caffè, Espresso, Zucchero

Vodka, Coffee liqueur, Espresso coffee, Sugar

French Martini

Vodka, Liquore al Lampone, Succo d'Ananas

Vodka, Raspberry liqueur, Pineapple juice

New York Sour

Bourbon Whiskey, Succo di Limone,

Zucchero, Vino Rosso

Bourbon Whiskey, Lemon juice, Sugar, Red wine

Old Cuban

Rum, Succo di Lime, Zucchero, Angostura,

Menta, Champagne

Rum, Lime juice, Sugar, Angostura bitter,

Mint, Champagne

Paloma

Tequila, Succo di Lime, Soda al Pompelmo

Tequila, Lime juice, Grapefruit soda water

Penicillin

Scotch Whisky, Lagavulin 16 yrs, Succo di Limone,

Sciroppo al Miele, Zenzero

Scotch Whisky, Lagavulin 16 yrs, Lemon juice,

Honey syrup, Ginger

Tommy's Margarita

Tequila Reposado, Succo di Limone, Sciroppo d'Agave

Tequila Reposado, Lime juice, Agave syrup

MOCKTAILS

€ 20

Pink Lake

*Succo di Mirtillo Rosso, Orzata, Ginger beer
Cranberry juice, Orgeat, Ginger beer*

No Gin Tonic

*Seedlip Garden, Tonica Mediterranea,
Peychaud bitter
Seedlip Garden, Mediterranean Tonic water,
Peychaud bitter*

Berry Cooler

*Succo d'Ananas, Frutti Rossi, Succo di Limone,
Zucchero
Pineapple juice, Red Berries, Lemon juice, Sugar*

Virgin Dark 'N' Stormy

*Ginger beer, Succo di Lime, Zucchero, Te nero
Ginger beer, Lime juice, Sugar, Black tea*

Virgin Tommy's

*Seedlip Groove, Succo di Lime, Sciroppo d'Agave
Seedlip Groove, Lime juice, Agave syrup*

LA NOSTRA CARTA DEI VINI

Our wine list

Bicc Bott
Glass Bott

Italian sparkling wines

Franciacorta Brut, Terre d'Aenor € 25 € 115
Chardonnay, Pinot Nero e Bianco

Monteceresino Rosè, Travaglino € 35 € 165
Pinot Nero

Champagne

"R" de Ruinart € 40 € 190
Chardonnay, Pinot Nero e Meunier

Ruinart Rosé € 50 € 240
Chardonnay, Pinot Noir

Ruinart Blanc de Blancs € 55 € 265
Chardonnay

Krug 171° Ed. € 100 € 500
Chardonnay, Pinot Nero e Meunier

White wines

Pinot Grigio, Bruno Verdi € 18 € 80
Pinot Grigio

Canayli, Cantina di Gallura € 20 € 90
Vermentino

Laudari, Cristo di Campobello € 28 € 130
Chardonnay

Sancerre, Merlin Cherrier € 40 € 190
Sauvignon

Chassagne Montrachet, B.Legros € 50 € 240
Chardonnay

Gaja & Rey € 160 € 750
Chardonnay

<i>Rosé wines</i>	Bicc Glass	Bott Bott
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Costa di Rose, Umberto Cesari <i>Sangiovese</i>	€ 20	€ 90
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Palette, Château Henri Bonnaud <i>Granache, Mourvèdre, Cinsault</i>	€ 32	€ 150
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Red wines

Langhe Nebbiolo, Pellissero <i>Nebbiolo</i>	€ 20	€ 90
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Glen, Cortaccia <i>Pinot Nero</i>	€ 30	€ 140
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Brunello di Montalcino, La Gerla <i>Sangiovese</i>	€ 34	€ 180
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Amarone della Valpolicella, Zenato <i>Corvina, Rondinella, Molinara</i>	€ 42	€ 200
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Château Byod Cantenac, Margaux <i>Bordeaux blend</i>	€ 70	€ 340
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Barbaresco, Gaja <i>Nebbiolo</i>	€ 170	€ 790
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FORTIFIED WINES

Sherry

Tio Pepe	€ 12
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Pedro Ximenez, Emilio Hidalgo	€ 18
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Porto

Noval white	€ 12
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Graham's Tawny 10	€ 15
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Graham's Tawny 20	€ 20
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Graham's Tawny 30	€ 30
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Graham's LBV 2003	€ 32
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Graham's Tawny 40	€ 42
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APERITIFS & BITTERS

€ 16

Martini Bitter
Bitter MacGuffin
Pimm's N° 1
Pernod
Ricard

VERMOUTH

€ 14

Carpano Antica Formula
Cocchi Dopo Teatro
Vermouth Rosso del Professore
Vermouth Bianco del Professore
Martini Riserva Speciale Rubino
Lillet Blanc
Martini Ambrato Riserva Speciale

GIN

Grand Hotel Tremezzo Dry Gin		€ 22
Tanqueray Ten		€ 20
Gin Milano		€ 24
Rivo		€ 18
Botanist		€ 24
Bulldog		€ 20
Imea		€ 20
Old Tom		€ 22
Alkemist		€ 26
Sabatini		€ 22
Superfine Tassoni		€ 20
Blackwood 60°		€ 22
Roby Marton		€ 22
Tonka		€ 32
Roku		€ 22
Hendrick's Flora Adora		€ 24
Hoxton Tropical Gin		€ 26

VODKA

Grey Goose	€ 22
Belvedere	€ 24
Belvedere Lake Bartezek	€ 28
Belvedere Smogòry Forest	€ 28
Ketel one	€ 20
Beluga Triple Distilled	€ 26
Beluga Gold Line	€ 40
Altamura	€ 20
Chopin	€ 24
Titos	€ 22
Stolichnaya Elit	€ 24
Kauffmann	€ 24

RUM

Legendario Añejo Blanco 5	€ 18
Myer's Original Dark	€ 18
Agricole Saint James	€ 20
J. Bally Agricole "Pyramide" 7 yr	€ 38
Zacapa 23 y Etiqueta Negra	€ 30
Zacapa Centenario XO	€ 48
El Dorado Reserva 15 yrs	€ 24
Barbancourt Réserve Special	€ 20
Angostura 1824	€ 20
Matusalem "Gran Reserva" 23 Anos	€ 30
J.M. Vieux Agricole V.S.O.P.	€ 22
Diplomatico Anejo	€ 24

TEQUILA & MEZCAL

Don Julio Blanco	€ 24
Don Julio Reposado	€ 26
Don Julio Anejo	€ 28
Don Julio 1942	€ 92
Herradura Reposado	€ 24
Casamigos Blanco	€ 24
Casamigos Reposado	€ 30
Clase Azul Plata	€ 65
Clase Azul Reposado	€ 90
Clase Azul Anejo	€165
Clase Azul Ultra	€390
Montelobos Mezcal	€ 20
Amores Mezcal	€ 24
Clase Azul Durango	€114

WHISKY & WHISKEY

ISLAY

Bowmore 12 yrs	€ 25
Bowmore 15 yrs	€ 38
Caolila 12 yrs	€ 20
Caolila 18 yrs	€ 42
Lagavulin 16 yrs	€ 38
Laphroaig 10 yrs	€ 20
Octomore 13.1	€ 58

SPEYSIDE

Cragganmore 12 yrs	€ 22
Glenfiddich 15 yrs	€ 30
Macallan 12 yrs "Double Cask"	€ 32
Maccallan 18 yrs "Double Cask"	€ 98
Maccallan 18 yrs "Sherry Oak"	€ 126
Macallan Sienna	€ 118

HIGHLANDS

Highland Park 12 yrs	€ 22
Oban 14 yrs	€ 32
Strathisla 12 yrs	€ 44
Glenmorangie 15 yrs The Original	€ 34
Glenmorangie 18 yrs The Original	€ 48

CAMPBELTOWN

Spring Bank Sherry Wood 10 yrs	€ 34
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BLENDED

Dimple Golden Selection	€ 18
Johnnie Walker Green Label	€ 22
Johnnie Walker Gold Label	€ 24
Johnnie Walker 18 yrs	€ 38
Johnnie Walker Blue Label	€ 60
Chivas Regal 18 yrs	€ 24
Chivas Regal "Royal Salut"	€ 68

IRISH

Bushmills	€ 18
Tullamore Dew	€ 16

BOURBON

Jack Daniel's Single barrel	€ 20
Wild Turkey Rare Breed	€ 24
Woodford Reserve	€ 20
Maker's Mark	€ 18
Knob Creek Bourbon	€ 20
Knob Creek Rye	€ 20

JAPANESE

Nikka Coffee Grain	€ 26
Hibiky Suntory	€ 38

CANADIAN

Seagram's V.O.	€ 20
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COGNAC

Rémy Martin V.S.O.P	€ 20
Hennessy XO	€ 48
Rémy Martin XO Excellence	€ 52
Delamin XO Pale & Dry	€ 35
Martel XO Supreme	€ 44

PREMIUM COGNAC

Rémy Martin Louis XIII

“Think a century ahead: each decanter is the life achievement of generations of cellar masters. LOUIS XIII is a Fragrance. A Fragrance of Time”

1 cl	€ 110
1.5 cl	€ 155
2 cl	€ 200
3 cl	€ 295
4 cl	€ 390
5 cl	€ 480

ARMAGNAC

Dartigalongue Hors d'Age	€ 22
Dartigalongue 1979	€ 48

BRANDY

Vecchia Romagna	€ 14
Arzente 10 anni, Jacopo Poli	€ 18
Carlos Primero	€ 14
Lepanto	€ 18
Gran Duca d'Alba	€ 16

CALVADOS

Fine Comte, Coquerel AOC	€ 14
Château du Breuil AOC	€ 20

GRAPPA

FRIULI VENEZIA GIULIA

Cru Nonino Moscato € 18

TOSCANA

Brunello, Banfi € 16

Eligo dell'Ornellaia Riserva, Bolgheri € 18

PIEMONTE

Tre soli tre € 42

Bric del Gaian, Berta € 44

VENETO

Torcolato, Jacopo Poli € 14

Uva Viva, Jacopo Poli € 12

Sassicaia, Jacopo Poli € 20

TRENTINO ALTO ADIGE

Segnana Estrema € 14

LOMBARDIA

William's € 12

AMARI

€ 16

Amaretto Disaronno

Averna

Amaro del Capo

Montenegro

Cynar

Borghetti

Frangelico

Ramazzotti

Fernetbranca

Brancamenta

Braulio Riserva

Jefferson

Sambuca

Nero di Como

Camatti

BIRRA

€ 14

Nastro Azzurro

Corona

Peroni Senza Glutine – *Gluten free*

Moretti Zero – *Alcohol free*

Craft beer

€ 16

Aquadulza Brewery (Tremezzo)

3Mezzina - *Blonde*

24Sei - *Indian pale ale*

Via Regia - *Amber*

Patria - *Porter*

SOFT DRINK

Sodati

€ 12

Lurisia Chinotto

Lurisia Gassosa

Fever Tree Indian tonic

Coca Cola

Coca Zero

San Pellegrino Aranciata

Fever Tree Ginger beer

Fever Tree Ginger Ale

Fever Tree Lemonade

The freddi

€ 10

Homemade Ice Black Tea

Homemade Ice Green Tea

Juices

€ 10

Arancia / *Orange*

Pompelmo Rosa / *Pink Grapefruit*

Ananas / *Pineapple*

Mela / *Apple*

COFFEE

Espresso / Espresso	€ 8
Americano / American coffee	€10
Doppio espresso / Double espresso	€12
Cappuccino / Cappuccino	€10
Latte Macchiato / Latte macchiato	€10
Ciocolata / Hot chocolate	€10
Caffè shakerato / Iced espresso shekerato	€15

TEA

€ 15

TE NERO / Black tea

*Earl Grey Imperial, English breakfast,
Prince of Wales, Darjeeling*

TE VERDE / Green tea

*Green Magnolia, Jasmine Chung Feng,
Bancha, Sencha, Marrakesh Mint Tea*

INFUSI / Infusions

Roibos, Vervain

MINERAL WATER

Chiarella, Naturale	€ 8
Chiarella, Frizzante	€ 8
Acqua Panna	€10
San Pellegrino	€10

Gentile Ospite,

Al fine di garantire la massima qualità e sicurezza elenchiamo le sostanze o prodotti che provocano allergie o intolleranze e/o ove viene utilizzata la tecnica del congelamento rapido per alcune preparazioni.

Dear Guest,

We care about serving you the highest quality ingredients and meeting your dietary requirements. Please find below the list of products that may cause allergic reactions or intolerances, in addition to any foods that have been quick frozen.

1. **Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati**
Grains containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut, combinations of these products or any derivatives from these products
2. **Crostacei e prodotti a base di crostacei**
Shellfish and products containing shellfish
3. **Uova e prodotti a base di uova**
Egg and products containing egg
4. **Pesce e prodotti a base di pesce**
Fish and products containing fish
5. **Arachidi e prodotti a base di arachidi**
Peanuts and products containing peanuts
6. **Soia e prodotti a base di soia**
Soy and products containing soy
7. **Latte e prodotti a base di latte (incluso lattosio)**
Milk and products containing milk (including lactose)
8. **Frutta a guscio, vale a dire: mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland, e i loro prodotti**
Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts, Queensland nuts and any products containing nuts
9. **Sedano e prodotti a base di sedano**
Celery and products containing celery
10. **Senape e prodotti a base di senape**
Mustard and products containing mustard
11. **Semi di sesamo e prodotti a base di semi di sesamo**
Sesame seeds and products containing sesame seeds
12. **Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/Kg**
Sulfur dioxide and sulfites (more than 10 mg/Kg)
13. **Lupini e prodotti a base di lupini**
Lupin and products containing lupin
14. **Molluschi e prodotti a base di molluschi**
Mollusks and products containing mollusks
15. **Tecnica del congelamento rapido, prodotto scongelato**
Product has been quick frozen, defrosted product
16. **Pietanza vegana**
Vegan
17. **Pietanza vegetariana**
Vegetarian
18. **Pietanza senza glutine**
Gluten-free

Gentile Ospite,

Al fine di garantire la massima qualità e sicurezza La informiamo che tutti i nostri vini contengono: Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/Kg

Dear Guest,

To safeguard quality and your health, we would like to inform you that all our wines contain sulfur dioxide and sulphites (more than 10mg/kg).