

THE BAR

I COCKTAIL DELLA SETTIMANA

TIP OF THE WEEK

Spitfire

Ketel One infusa alla Vaniglia,
Liquore al Frutto della Passione,
Frutto della Passione
Zucchero alla Vaniglia, Succo di Lime,
Champagne

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

30

“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 SIGNATURE

GHT Negroni

GHT Dry Gin,
Campari infuso all'Earl Grey
Vermouth Rosso, Porto Ruby, Italicus

*GHT Dry Gin,
Campari bitter infused with Earl Grey,
Red Vermouth, Ruby port, Italicus*

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

RS Evolution

Volcan de Mi Tierra Tahona, Shrub al Ribes,
Shrub al Pompelmo rosa, Sale rosa dell'Himalaya
Peperoncino, Soda al Pompelmo rosa

*Volcan de Mi Tierra Tahona, Ribes shrub,
Pink grapefruit shrub, Himalayan pink salt
Chilli pepper, Pink grapefruit soda*

32

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

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

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*

Boulevardier

Bourbon, Vermouth, Campari
Bourbon, Vermouth, Campari bitter

Gin Fizz

Gin, Succo di Limone, Zucchero, Soda
Gin, Lemon juice, Sugar, Soda

Hanky Panky

Gin, Vermouth Rosso, Fernet Branca
Gin, Red Vermouth, Fernet Branca

Sazerac

Cognac, Assenzio, Zucchero, Peychaud's Bitter
Cognac, Absinthe, Sugar, Peychaud's Bitter

Bramble

Gin, Chambord, Succo di Limone, Zucchero
Gin, Chamboard, Lemon juice, Sugar

French Martini

Vodka, Liquore al Lampone, Succo d'Ananas
Vodka, Raspberry liqueur, Pineapple juice

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*

Chartreuse Swizzle

Chartreuse verte, Succo d'Ananas,
Succo di Lime, Falernum
*Chartreuse verte, Pineapple juice,
Lime juice, Falernum*

Tommy's Margarita

Tequila Reposado, Succo di Limone, Sciroppo d'Agave
Tequila Reposado, Lime juice, Agave syrup

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

ITALIAN SPARKLING WINES	Bicc Glass	Bott Bott
Franciacorta Brut, Terre d'Aenor <i>Chardonnay, Pinot Nero e Bianco</i>	25	115
Monteceresino Rosé, Travaglino <i>Pinot Nero</i>	35	165

CHAMPAGNE

"R" de Ruinart <i>Chardonnay, Pinot Nero e Meunier</i>	40	190
Ruinart Rosé <i>Chardonnay, Pinot Noir</i>	50	240
Ruinart Blanc de Blancs <i>Chardonnay</i>	55	265
Krug 171° Ed. <i>Chardonnay, Pinot Nero e Meunier</i>	100	500

WHITE WINES

Pinot Grigio, Bruno Verdi <i>Pinot Grigio</i>	18	80
Vigne Sparse, Giovanni Almondo <i>Arneis</i>	20	90
Laudari, Cristo di Campobello <i>Chardonnay</i>	28	130
Sancerre, Merlin Cherrier <i>Sauvignon</i>	40	190
Chassagne Montrachet, B.Legros <i>Chardonnay</i>	50	240
Gaja & Rey <i>Chardonnay</i>	160	750

ROSÉ WINES

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

RED WINES

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

FORTIFIED WINES

Sherry

Tio Pepe	12
Pedro Ximenez, Emilio Hidalgo	18

Porto

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

APERITIFS & BITTERS 16

Pimm's N°1	
Pernod	
Ricard	

VERMOUTH 14

Cocchi Dopo Teatro	
Vermouth Rosso del Professore	
Vermouth Bianco del Professore	
Lillet Blanc	

GIN

Grand Hotel Tremezzo Dry Gin 	22
Tanqueray Ten	20
Gin Milano	24
Rivo	18
Imea	20
Superfine Tassoni	20
Tonka	32
Roku	22
Hendrick's Flora Adora	24
Hoxton Tropical Gin	26

MEZCAL

Montelobos Mezcal	20
Amores Mezcal	24
Clase Azul Durango	114

VODKA

Grey Goose	22
Belvedere	24
Belvedere 10	48
Ketel one	20
Beluga Triple Distilled	26
Altamura	20
Chopin	24
Titos	22

RUM

Myer's Original Dark	18
Agricole Saint James	20
Eminente, Ambar Claro 3 yrs	18
Eminente, Reserva 7 yrs	22
J. Bally Agricole "Pyramide" 7 yrs	38
Zacapa 23 yrs, Etiqueta Negra	30
Zacapa Centenario XO	48
El Dorado Reserva 15 yrs	24
J.M. Vieux Agricole V.S.O.P.	22
Diplomatico Anejo	24

TEQUILA

Casamigos Blanco	24
Casamigos Reposado	30
Volcan Blanco	20
Volcan Reposado	24
Volcan de Mi Tierra Tahona	28
Volcan X.A.	42
Clase Azul Plata	65
Clase Azul Reposado	98
Clase Azul Anejo	165
Clase Azul Ultra	390

WHISKY & WHISKEY

ISLAY

Bowmore 12 yrs	25
Bowmore 15 yrs	38
Caolila 12 yrs	20
Caolila 18 yrs	48
Laphroaig 10 yrs	20
Ardbeg 10 yrs	20
Octomore 13.1	58

SPEYSIDE

Cragganmore 12 yrs	22
Maccallan 18 yrs “Double Cask”	98
Macallan Sienna	118

HIGHLANDS

Highland Park 12 yrs	22
Glenmorangie 18 yrs The Original	48

BLENDED

Johnnie Walker Green Label	22
Johnnie Walker Gold Label	24
Johnnie Walker 18 yrs	38
Johnnie Walker Blue Label	60

BOURBON

Woodford Reserve	20
Maker's Mark	18
Knob Creek Bourbon	20
Knob Creek Rye	20

JAPANESE

Nikka Coffee Grain	26
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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	90
1.5 cl	130
2 cl	170
3 cl	255
4 cl	320
5 cl	400

ARMAGNAC

Dartigalongue 1979	48
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BRANDY

Vecchia Romagna	14
Carlos Primero	14
Gran Duca d'Alba	16

CALVADOS

Fine Comte, Coquerel AOC	14
Château du Breuil AOC	20
Morin Sélection	18

GRAPPA

PIEMONTE

Tre soli tre, Distillerie Berta	35
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VENETO

Sarpa Oro, Jacopo Poli	14
Uva Viva, Jacopo Poli	12
Sassicaia Poli	20

TRENTINO ALTO ADIGE

Segnana Estrema	14
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AMARI

Amaretto Disaronno	16
Averna	
Amaro del Capo	
Montenegro	
Cynar	
Borghetti	
Frangelico	
Ramazotti	
Fernetbranca	
Brancamenta	
Braulio Riserva	
Sambuca	
Nero di Como	
Camatti	
Zedda Piras Mirto rosso	

BIRRA 14

Nastro Azzurro
Corona
Moretti Zero – *Alcohol free*

CRAFT BEER 16

Aquadulza Brewery (Tremezzo)

SOFT DRINK

SODATI 12

Lurisia Chinotto
Lurisia Gassosa
Fever Tree Indian tonic
Coca Cola
Coca Zero
San Pellegrino Aranciata Amara
San Pellegrino Aranciata Dolce
Fever Tree Ginger beer
Fever Tree Ginger Ale
Fever Tree Lemonade
J. Gasco Sodarosa "Evia"

THE FREDDI 10

Homemade Ice Black Tea
Homemade Ice Green Tea

JUICES 10

Arancia / *Orange*
Pompelmo Rosa / *Pink Grapefruit*
Ananas / *Pineapple*
Mela / *Apple*
Pomodoro / *Tomato*
Mirtillo rosso / *Cranberry*

Spremuta di frutta fresca 12
Fresh fruit juice

COFFEE

Espresso / <i>Espresso</i>	8
Americano / <i>American coffee</i>	10
Doppio espresso / <i>Double espresso</i>	12
Cappuccino / <i>Cappuccino</i>	10
Latte Macchiato / <i>Latte macchiato</i>	10
Ciocolata / <i>Hot chocolate</i>	10
Caffè shakerato / <i>Iced espresso shekerato</i>	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	0.75 l	10
Chiarella, Frizzante	0.75 l	10
Acqua Panna	0.25 l	6
San Pellegrino	0.25 l	6

IN CONDIVISIONE

TO SHARE

Disponibili dalle 12.00 alle 22.30
Served from 12am to 10.30pm

Tacos di pulled pork 32

Maiale sfilacciato, spinacino, senape al miele,
cipolla di Tropea e paprika

*Pulled pork, baby spinach, honey mustard,
Tropea onion and paprika*

(1.10)

Bruschetta

Scelta di un

Pomodoro, basilico, aglio ed olio 24

Tomatoes, basil, garlic and olive oil

(1.17)

Stracciatella, prosciutto di Parma, miele di castagna 30

Stracciatella cheese, Parma ham, chestnut honey

(1.7)

Gambero in tempura, salsa agrodolce 38

Shrimp tempura, sweet and sour sauce

(1.2.12.15)

Fritti all'italiana 28

Fiori di zucca ripieni di mozzarella, chips di melanzane,
asparagi, patate bianche e carote al pane panko

*Deep fried vegetables: Mozzarella stuffed
courgette flowers, aubergine, asparagus
white potatoes chips and panko breaded carrots*

(1.10)

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).