



THE
GRITTI PALACE
VENICE

THE
LUXURY
COLLECTION

THE GRITTI TERRACE MENU

THE GRITTI PALACE, A LUXURY COLLECTION HOTEL, VENEZIA
Campo Santa Maria del Giglio, 2467 | Venezia, Italia
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[THELUXURYCOLLECTION.COM/GRITTI PALACE](https://theluxurycollection.com/grittipalace)

MARTINI COCKTAIL SELECTION / 24

CLASSIC MARTINI

Vermouth Dry, Gin or Vodka

HEMINGWAY MARTINI

Scent of Vermouth Dry, Gin

VODKA DIRTY MARTINI

Vermouth Dry, Vodka and olive juice

GIBSON MARTINI

Vermouth Dry, Vodka and onion pearl

GIMLET MARTINI

Vermouth Dry, Gin and Cordial lime

JAMES BOND MARTINI

Vodka, Shaken, not Stirred!

VESPER MARTINI

Lillet Blanc, Gin and Vodka

PERFECT MARTINI

Vermouth Dry, Vermouth red, Gin

WILD FENNEL MARTINI

Wild fennel liquor, Vodka (original recipe)

CHICAGO 51

Vermouth Dry, Cointreau, Gin, olive stuffed with anchovies

GRITTI COCKTAIL'S / 22

(all the recipes have been made by the Longhi Barmen)

GRITTI SPECIAL

China Martini, Campari, Martini Dry

DOGARESSA

Absolut Currant, Chamboard, Lime Juice, Pineapple Juice

DOGE GRITTI

Old Tom Gin, Carpano Antica Formula, Maraschino, Orange Bitter

BASIL-ICA

Old Tom Gin, Lemon Juice, St. Germain Elderflower, Basil Leaves, Orange Bitter

EMOTION

Vodka Menta Lime Midori Anisette Citrus Juice

AQUARIVA

Vodka, Grapefruit, Blu Curacao, St. Germain

PASSION GRITTI

Grappa Nonnino fragolino, Martini Bianco, Aperol, Passion fruit, Granatina

WHISKY STRANGER

Scotch whisky, orange juice and homemade smoked orange marmalade

RED CARPET

Di Saronno lemon angostura fresh raspberry

APERITIVI / 16

SANBITTER, CAMPARI, APEROL, NOILLY PRATT, CINZANO ROSSO, BIANCO, LILLET BLANC, RABARBARO ZUCCA, PUNT&MES, CARPANO ANTICA FORMULA, CYNAR, DUBONNET

SPARKLING'S / 23

BELLINI

Fresh Peach and Prosecco (in season)

PUCCINI

Fresh Tangerine and Prosecco (in season)

ROSSINI

Fresh Strawberry and Prosecco

MIMOSA

Fresh Orange and Prosecco

VENETIAN SPRITZ

Aperol or Campari, Prosecco And Soda

KIR ROYAL

Creme De Cassis Champagne

KIR IMPERIAL

Creme De Framboise Champagne

CHAMPAGNE COCKTAIL

Cognac Grand Marnier Angostura Sugar Champagne

FRENCH 75

Gin Champagne Lemon Juice Sugar

PRE DINNER COCKTAIL / 22

AMERICANO

Cinzano Rosso Campari Soda Water

BACARDI

Rhum Bianco Lime Juice Granatina

BRONX

Martini Rosso Gin, Martini Dry orange juice

MI-TO

Campari Cinzano Rosso

NEGRONI

Campari Cinzano Rosso Gin

COSMOPOLITAN

Vodka Lime Cranberry Cointreau

MANHATTAN

Rye whisky Cinzano Rosso Angostura

PARADISE

Gin Apricot Brandy and Orange Juice

ALL DAY COCKTAILS / 22

WHITE LADY

Gin Cointreau Lemon

ANGEL FACE

Calvados Apricot Brandy Gin

BRAMBLE

Gin Lime Juice Chambord Sugar

OLD FASHIONED

Bourbon Angostura Sugar and soda water

PAPA DOBLE

Rum Grapefruit Maraschino Lime Juice

MARGARITA

Tequila Triple Sec Lime Juice

MINT JULEP

Fresh Meant Sugar Bourbon

MOJITO

Rhum Meant Leaves Lime Sugar Soda

CAIPIRINHA

Cachaça Lime Sugar

BUONA VITA

Gin Campari Grapefruit

WHISKY SOUR

Bourbon Lemon Juice Sugar

AVIATION

Hendrick's Gin Maraschino crème Violette lemon juice

THE LAST COCKTAIL

Gin Prosecco Lemon Juice Pear Puree Rosemary

LONG DRINK / 23

GIN & TONIC

VODKA & TONIC

TOM COLLINS

Old Tom Gin Lemon Soda Angostura Sugar

GIN FIZZ

Gin Lemon Sugar Soda

DARK'N' STORMY

Black Rhum Ginger Beer and lime juice

BLUE LAGOON

Vodka Blue Curacao Lemon Juice

TEQUILA SUNRISE

Tequila Orange Juice Grenadine

BLOODY MARY

Vodka Tomato Lemon Condiment

CUBA LIBRE

Rhum Lime Coca Cola

LONG ISLAND ICE TEA

Gin Vodka Rhum Tequila Cointreau Lime Sugar Coca Cola

MAI TAI

Rhum bianco Rhum scuro Curacao Orzata Lime Grenadine

SINGAPORE SLING

Gin Cheery Liqueur Pineapple Lime Benedectine Angostura Soda

PINA COLADA

Rhum Cocconut Pineapple

SCREWDRIVER

Vodka orange juice

HARVEY WALLEBANGER

Vodka Orange Juice Galliano

GARIBALDI

Campari, Orange Juice

SEX ON THE BEACH

Vodka Peach Schnapps Orange juice Cranberry juice

CAPE CODDER

Vodka Cranberry juice

HORSE'S NECK

Brandy Ginger Ale

ROGER

Vodka amd fresh peach (only in season)

PIMMS

Pimm's, Lemon soda or Ginger Ale

PLANTER'S

Rhum Bianco Rhum Scuro Lime Pineapple Granatina

MOSCOW MULE

Smirnoff Vodka Lime Juice Ginger Beer

AFTER DINNER / 23

ALEXANDER

White Cacao Brandy Milk Cream

GRASSHOPPER

White Cacao Green Mint Milk Cream

BLACK RUSSIAN

Vodka Kahlua

WHITE RUSSIAN

Vodka Kahlua Milk Cream

BANSHEE

White Cacao Banana Cream Milk Cream

SIDECAR

Brandy Cointreau Lemon

STINGER

Cognac White Mint

BETWEEN THE SHEETS

White Rhum Brandy Cointreau Lemon

RUSTY NAIL

Whisky Drambuie

B&B

Brandy Benedictine

GOD MOTHER

Vodka Amaretto

GOD FATHER

Whisky Amaretto

IRISH COFFEE

Irish Whisky Coffee Cream

ANALCOLICI | NON ALCHOLIC / 15

SHIRLEY TEMPLE

Ginger Ale Granadine

BELLINI JUNIOR

Ginger Ale Peach juice (in season)

FLORIDA

Lemon, Orange, Pineapple and Grenadine

LONGHI

Fresh Fruit Season juice

VINI AL BICCHIERE | WINE BY THE GLASS

CHAMPAGNE E SPUMANTI

RUIINART BLANC DE BLANCS / 29
Chardonnay

DOM PÉRIGNON 2008 / 45
Chardonnay, Pinot nero

RUIINART ROSÉ / 31
Pinot nero, Chardonnay

GIULIO FERRARI RISERVA "DEL FONDATORE" 2007 / 40
Chardonnay

PROSECCO DOCG BRUT / 18
Belussi
Glera

VINO BIANCO / WHITE WINE

COLLIO PINOT GRIGIO RISERVA MONGRIS 2018 / 18
Marco Felluga
Pinot Grigio

TERRE DI CHIETI 2017 / 16
Luca Dazio
Chardonnay

SAUVIGNON EXCLUSIVE 2017 / 22
Ploner
Sauvignon

DEL BUON VINO AL BICCHIERE

GREAT WINES BY THE GLASS

VINO ROSATO | ROSÉ WINE

BOLGHERI CASIOPEA 2018 / 17
Poggio al Tesoro
Merlot, Cabernet franc

VINO ROSSO | RED WINE

VALPOLICELLA CLASSICO 2018 / 17
Allegrini
Corvina, Rondinella, Molinara

CAMPOFIORIN 2015 / 18
Masi
Corvina, Rondinella, Molinara

AMARONE DELLA VALPOLICELLA CLASSICO COSTASERA 2013 / 27
Masi
Corvina, Rondinella, Molinara

BAROLO 2013 / 27
Marchesi di Barolo
Nebbiolo

BRUNELLO DI MONTALCINO 2011 / 30
Donna Olga
Sangiovese

PINOT NERO LUDWIG 2016 / 24
Elena Walch
Pinot Nero

LA CANTINA DEL BAR LONGHI

THE BAR LONGHI'S CELLAR

CHAMPAGNE E SPUMANTI

"R" DE RUINART / 117

Pinot nero, Chardonnay, Pinot meunier

RUINART BLANC DE BLANCS / 137

Chardonnay

DOM PÉRIGNON 2009 / 355

Chardonnay, Pinot nero

RUINART ROSÉ / 147

Pinot nero, Chardonnay

DOM PÉRIGNON ROSÉ 2006 / 750

Chardonnay, Pinot nero

GIULIO FERRARI RISERVA DEL FONDATORE 2007 / 180

Chardonnay

VALDOBBIADENE PROSECCO SUPERIORE DOCG / 72

Primo Franco

Glera

FRANCIACORTA ROSÉ 2013 / 135

Bellavista

Chardonnay, Pinot nero

VINO BIANCO | WHITE WINE

COLLIO PINOT GRIGIO RISERVA MONGRIS 2018 / 72

Marco Felluga

Pinot Grigio

VINTAGE TUNINA 2017 / 135

Jermann

Sauvignon, Chardonnay, Ribolla gialla, Malvasia Istriana, Picolit

TERRE DI CHIETI 2017 / 68

Luca Dazio

Chardonnay

LANGHE GAIA & REY 2016 / 360

Gaja

Chardonnay

SAUVIGNON EXCLUSIVE 2017 / 84

Ploner

Sauvignon

LA CANTINA DEL BAR LONGHI

THE BAR LONGHI'S CELLAR

VINO ROSATO | ROSÉ WINE

CÔTES DE PROVENCE 2018 / 85
CHATEAU D'ESCLANS
Grenache, Cinsault, Vermentino

BOLGHERI CASSIOPEA 2018 / 68
Poggio al Tesoro
Merlot, Cabernet franc

VINO ROSSO | RED WINE

CAMPOFIORIN 2015 / 62
Masi
Corvina, Rondinella, Molinara

AMARONE DELLA VALPOLICELLA CLASSICO COSTASERA 2013 / 125
Masi
Corvina, Rondinella, Molinara

LA POJA 2013 / 213
Allegrini
Corvina

BAROLO 2013 / 138
Marchesi di Barolo
Nebbiolo

BRUNELLO DI MONTALCINO 2011 / 120
Donna Olga
Sangiovese

PINOT NERO LUDWIG 2016 / 105
Elena Walch
Pinot Nero

GRAPPE E ACQUEVITI

SELEZIONE NONINO MONOVITIGNO
Moscato, Picolit, Merlot, Fragolino / 25

SELEZIONE NONINO RISERVE MILLESIMATE
Riserva 5Y, Riserva 8Y, Riserva 14Y / 30

SASSICAIA, TIGNANELLO / 27

GAJA SPERSS / 25

GAJA DARMAGI, GAJA & REY / 22

BERTA RISERVA 70 / 40

LIQUORI ITALIANI / 15

FRANGELICO, GALLIANO, SAMBUCA, LIMONCELLO,
MARASCHINO, LIQUIRIZIA, GENZIANA

LIQUORI ESTERI / 18

CHAMBOARD, TRIPLE SEC, BAILEYS, BENEDECTINE, COINTREAU, KALHUA,
TIA MARIA, DRAMBUIE, GRAND MARNIER, CHERRY HEERING,
APRICOT BRANDY, PIPPERMINT WHITE, PIPPERMINT GREEN, CREMA CACAO BIANCO,
CREME DE CASSIS, CREME DE FRAMBOISE, LIQUOR BANANA, BLUE CURACAO,
MIDORI, PEACH TREE, BRIZARD, ABSINT

AMARI / 15

AMARETTO, FERNET BRANCA, BRANCA MENTA, CHINA MARTINI, AVERNA, AMARO NONINO
MONTENEGRO, RAMAZZOTTI, JAGERMEISTER

WHISKEY

IRISH / 23

JAMESON
BUSHMILLS

BOURBON / 22

JACK DANIEL'S
WILD TURKEY
JIM BEAM
MAKER'S MARK
WOODFORD RESERVE

WHISKY

CANADIAN / 23

CANADIAN CLUB
SEAGRAM'S VO
CROWN ROYAL
RYE BULLET

SCOTCH

J.WALKER RED / 23
J.WALKER GEORGE V / 63
J.WALKER BLACK / 25
J.WALKER BLUE / 45
J.WALKER GREEN / 29
J.WALKER GOLD / 34
FAMOUS GROUSE / 23
DEWAR'S / 23
J&B / 23
CHIVAS REGAL / 25

SINGLE MALT

GLENMORANGIE 12Y / 31
GLENMORANGIE 25Y / 45
JAPANESE: SUNTORY HIBIKI / 25
GLENLIVET 12Y / 25
GLENFIDDICH 12Y / 25
OBAN 14Y / 28
LAGAVULIN 16Y / 28
LAPHROAIG 10Y / 23
MACALLAN AMBER 12Y / 25
MACALLAN SIENNA 15Y / 31
MACALLAN RARE CASK 18Y / 41

GIN

MONKEY'S 47 / 23
GORDON'S GIN / 20
BOMBAY SAPPHIRE / 20
TANQUERAY / 20
HENDRICK'S / 23
PLYMOUTH GIN / 23
OLD TOM GIN / 23
GIN MARE / 25
BEFEATER / 23
MILLER'S / 23
JINZU / 23

VODKA

KAUFFMAN / 26
CHOPIN (POTATO VODKA) / 29
BELLUGA GOLDEN LINE / 29
GREY GOOSE / 23
BELVEDERE / 23
WYBOROVA EXQUISITE / 23
STOLICHNAYA / 20
STOLICHNAYA ELITE / 29
SMIRNOFF / 20
KETEL ONE / 23
PURITY / 23

RHUM

CAPTAIN MORGAN / 20
BACARDI BIANCO / 20
HAVANA 3Y / 20
HAVANA 7Y / 20
ZACAPA XO / 44
ZACAPA 23Y / 31
SANTA TERESA / 20

PORTO & SHERRY

PORTO SANDEMAN RED Y WHITE / 22

PORTO GRAHAM'S 20Y / 24

PORTO GRAHAM'S 40Y / 31

TIO PEPE / 14

TEQUILA

TEQUILA PATRON SILVER / 25

TEQUILA PATRON REPOSADO / 26

TEQUILA PATRON ANEJO / 25

DON JULIO 1942 / 33

COGNAC & BRANDY

REMY MARTIN VSOP / 23

REMY MARTIN XO / 40

HENNESSY VSOP / 23

HENNESSY XO / 40

COURVASIER VSOP / 23

MARTELL CORDON BLUE / 35

DELAMAIN TRES VENERABLE / 46

HINE XO / 46

LOUIS XIII

(1/2 portion) / 120

(1 portion) / 200

HENNESSY PARADISE IMPERIAL / 110

(1/2 portion) / 85

(1 portion) / 140

VECCHIA ROMAGNA / 15

ARMAGNAC

LABERDOLIVE / 41

JANNEAU / 23

DARTIGALOUNGE HORS D'AGE / 39

THE GRITTI TERRACE MENU

Dalle 12.00 alle 18.00 | *From 12.00 pm to 6.00 pm*

DA STUZZICARE | *SNACK AND APPETIZERS*

CARPACCIO DI MANZO RUCOLA PARMIGIANO E CARCIOFINI / 32
BEEF CARPACCIO WITH ROCKET, PARMESAN CHEESE AND BABY ARTICHOHES

INSALATA DI BACCALA SFOGLIATO, CON CEDRO CANDITO E OLIVE TAGGIASCHE / 32
COD FISH SALAD WITH CITRON AND OLIVES

“RICORDO” DEL VITELLO TONNATO / 35
VITEL TONNE’ “GRITTI STYLE”

TARTARE DI SALMONE MARINATO AVOCADOS E CORIANDOLO, CON CREMA ACIDA / 35
TARTARE OF MARINATED SALMON WITH AVOCADO, CORIANDER AND SOUR CREAM

CAVIALE KAVIARI VARIETÀ KRISTAL CON BLINIS E GUARNIZIONI / 220
KAVIARI CAVIAR KRYSTAL VARIETY WITH BLINIS AND ITS GARNISHMENT


PROSCIUTTO DI PARMA SELEZIONE PIO TOSINI E BURRATA PUGLIESE CON GIARDINIERA / 29
PARMA HAM PIO TOSINI’S SELECTION, APULIAN BURRATA CHEESE AND PICKLED VEGETABLES


BRESAOLA DI ROSÈ DI GIÒ PORRO CON LA NOSTRA GIARDINIERA / 31
BRESAOLA GIÒ PORRO WITH PICKLED VEGETABLES

INSALATE | *SALADS*

 CAPRESE DI BUFALA DOP CON VARIETÀ DI POMODORI, E BASILICO / 25
DOP BUFFALO MOZZARELLA CAPRESE SALAD WITH SELECTION OF TOMATOES AND BASIL

CAESAR SALAD CON PETTO DI POLLO E BACON CROCCANTE / 27
CAESAR SALAD WITH CHICKEN BREAST AND CRISPY BACON

 INSALATA DI QUINOA, SALSA DI CAROTE E MENTA CON
CAVIALE DI MELANZANE E PEPERONI FRIGGITELLI / 26
*QUINOA SALAD WITH CARROTS AND MINT SAUCE,
EGGPLANTS CAVIAR AND “FRIGGITELLI” PEPPERS*

 INSALATA DI LATTUGHINI E RUCCOLA CON POMODORI CAROTE,
CETRIOLI E CONDIMENTO BALSAMICO / 23
*ROCKET AND GREEN BABY SALAD WITH TOMATOES, CARROTS,
CUCUMBERS AND BALSAMIC DRESSING*



Proposte vegetariane | *Vegetarian Proposals.*

Le nostre proposte potrebbero contenere allergeni | *Our proposals could contain allergenic ingredients.*

In caso di esigenze dietetiche, allergie alimentari vi preghiamo di rivolgervi al Barman o al Maître
In case of dietary need, alimentary allergies, please contact the Barman or the Maître.

Coperto € 9 P.P., Servizio ed I.V.A inclusi | *Cover € 9 P.P., Service charge and VAT included.*

Per il Suo conforto e quello degli altri, si prega di utilizzare la modalità “silenzioso” del cellulare. Grazie
For the other guests as well as your own comfort, please use the silent mode on your mobile phone. Thank you.

THE GRITTI TERRACE MENU

Dalle 12.00 alle 18.00 | *From 12.00 pm to 6.00 pm*

HAMBURGERS E SANDWICHES

HAMBURGER O CHEESEBURGER SANDWICH CON CIPOLLA CAMELLATA E BACON / 29
HAMBURGER OR CHEESEBURGER WITH CAMELIZED ONIONS AND CRISPY BACON, FRENCH FRIES

AVOCADOS TOAST IN DUE MODI: UOVA E BACON OPPURE CON POMODORINI DI STAGIONE / 23
AVOCADO TOAST WITH CRISPY BACON AND FRIED EGGS OR WITH TOMATOES IN SEASON

LONGHI CLUB SANDWICH / 30
CLASSIC LONGHI CLUB SANDWICH

PASTA, ZUPPE, RISOTTO | PASTA, SOUPS AND RISOTTO

SPAGHETTI FELICETTI DI GRANO MATT, VONGOLE LOCALI, PREZZEMOLO E AGLIO / 32
FELICETTI SPAGHETTI MADE OF MATT WHEAT WITH LOCAL CLAMS, PARSLEY AND GARLIC

SPINOSINI CON PROSCIUTTO LIMONE PEPE NERO E RICOTTA AFFUMICATA / 28
SPINOSINI WITH HAM, LEMON, BLACK PEPPER AND SMOKED RICOTTA CHEESE

 FUSILLOTTI CON POMODORO, PESTO DI BASILICO E FIOCCHI DI MOZZARELLA / 24
FELICETTI FUSILLOTTI PASTA WITH FRESH TOMATO, BASIL PESTO AND MOZZARELLA FLAKES

SPAGHETTONE MANTECATO A "MODO MIO" CON GAMBERO ROSSO / 36
SPAGHETTI "GRITTI STYLE" WITH RED PRAWNS

RISOTTO DEL GIORNO / 30
RISOTTO OF THE DAY

 ZUPPA DI VERDURA TIEPIDA AL BASILICO / 24
LUKEWARM BASIL VEGETABLE SOUP

 PASTA E FAGIOLI ALLA VENETA / 24
PASTA AND BEAN SOUP VENETIAN STYLE



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THE GRITTI TERRACE MENU

Dalle 12.00 alle 18.00 | *From 12.00 pm to 6.00 pm*

SECONDI | MAIN COURSE

FILETTO DI PESCE DEL GIORNO SERVITO CON PATATE ALL'OLIO D'OLIVA, VERDURE DI STAGIONE / 42
FISH OF THE DAY FILET SERVED WITH OLIVE OIL POTATOES, AND VEGETABLES IN SEASON

MILANESE DI VITELLO CON L'OSSO, BATTUTO DI RUCOLA E POMODORINI / 48
MILANESE VEAL CHOP, CHOPPED TOMATOES AND ROCKET

SCARTOSSO DI CALAMARI, MAZZANCOLLE E VERDURE IN PASTELLA CON SALSA TARTARA / 40
CALAMARI, MAZZANCOLLE SHRIMPS AND VEGETABLES IN «SCARTOSSO» WITH TARTAR SAUCE

FEGATO ALLA VENEZIANA DI VITELLO CON POLENTA INTEGRALE / 38
VENETIAN STYLE CALF'S LIVER WITH WHOLE CORNMEAL MUSH

COSTOLETTE D'AGNELLO CON PATATE E VERDURE DI STAGIONE / 45
LAMB CHOPS WITH POTATOES AND

DOLCI E FORMAGGI | DESSERT AND CHEESES

TIRAMISÙ / 20
CLASSIC TIRAMISÙ

SOUFFLE ALL'ARANCIO CON SALSA VANIGLIA E CIOCCOLATO / 38
ORANGE SCENTED SOUFFLE' WITH VANILLA OR CHOCOLATE SAUCE

TARTELETTA CON FRUTTA DI STAGIONE / 20
"TARTELETTA" WITH SEASONAL FRUIT

MOUSSE DI CIOCCOLATO FONDENTE ALL'ACQUA SORBETTO AL FICO ROSSO (VEGANO) / 20
CHOCOLATE MOUSSE WITH RED FIG SORBET (VEGAN)

MANGO CON SORBETTO ALL'UVA SPINA E MERINGA (GLUTEN FREE) / 20
MANGO WITH GOOSEBERRY SORBET AND MERINGUE (GLUTEN FREE)

SELEZIONE DI SORBETTI E GELATI ARTIGIANALI / 18
SELECTION OF HOMEMADE SORBET AND ICE CREAM

FORMAGGI AFFINATI CON FRUTTA SECCA E MOSTARDE DI FRUTTA LOCALI / 28
INDIGENOUS CHEESE WITH DRIED FRUIT AND LOCAL FRUIT MUSTARD



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AFTERNOON TEA TIME

The Selection
Dalle 15.00 alle 18.00 | From 3.00 pm to 6.00 pm

NUIT È VERSAILLES

Description:

Thanks to the tea Nuit ^ Versailles, revisit the flavors of the Versailles gardens of the seventeenth century. On a basis of Sencha tea from China, Dammann Fr res added essential oil of bergamot, petals of orange blossom and pink cornflowers petals, aromas of kiwi, yellow peach, orange blossom and flower violet.

Result: a royal tea.

INGREDIENTS

Sencha green tea (93.5%), orange flower petals and blueberry (4%)
essential oil of bergamot flavor kiwi, fishing june, orange blossom lily and violet (2.5%).

PRODUCE ORIGIN

China

TEA L'ORIENTAL

Description:

The Oriental is a Sencha green tea from China flavored and decorated with pieces of fruit and cornflowers. It develops aromas of passion fruit, peach and strawberry.

INGREDIENTS

Green tea (95%), passion fruit, vineyard peach and wild strawberry aromas (3%),
pineapple bits, cornflower (2%).

PRODUCE ORIGIN

China

AFTERNOON TEA TIME

The Selection

TEA GOÛT RUSSE

Description:

The Goût Russe blend is a jealously preserved blend of a special teas from China and Ceylon. An addition of citrus essential oils gives this mixture a very endearing character. The blend created by the famous House Dammann in 1950.

INGREDIENTS

Black tea from China (98%), Citrus fruits essential oils (2%)

PRODUCE ORIGIN

China / Sri Lanka

TEA PAUL AND VIRGINIE

Description:

The Paul & Virginie tea is a blend of non-smoked tea from China and Ceylon. This tea has been scented with aromas of caramel, cherry, strawberry and raspberry, complemented by notes of vanilla.

INGREDIENTS

Blend of black tea (68%) caramel, cherry, strawberry (29%), raspberry and vanilla aromas (3%).

PRODUCE ORIGIN

China / Sri Lanka

FINGER FOOD SELECTION

FINGER SANDWICH

*Salmon, butter, cucumber and mayonnaise
Chicken, lettuce, biold eggs and mayonnaise
Ham, cucumber and orange marmelade*

SELEZIONE DI MARMELLATE / SELECTION OF MARMALADE

*Mix of Organics marmalade
Double Cream*

SELEZIONE DESSERT / PASTRIES SELECTION

*Homemade scones
Lemon Tart
Mix Fruit Tart*

*The Tea time will be served from 3.00 pm to 5.30 pm with a Selection of Finger Sandwiches, homemade pastries and biologic marmalade at / 42.00 per person VAT included.
With Champagne Ruinart Blanc de Blancs 62.00.*

ACQUE | WATER / 9

ACQUA NATURALE SAN BENEDETTO 65CL
NATURAL WATER SAN BENEDETTO 65CL

ACQUA FRIZZANTE SAN BENEDETTO 65CL
SPARKLING WATER SAN BENEDETTO 65CL

BIRRE | BEERS

ITALIANE | ITALIAN / 14
Peroni Nastro Azzurro, Moretti, Venezia Bianca

INTERNAZIONALI | INTERNATIONAL / 16
Guinness, Heineken

ANALCOLICA | NONALCOHOLIC / 12

BIBITE | SOFT DRINKS / 10

PEPSI, DIET PEPSI, PEPSI MAX, 7UP,
GINGER ALE, TONICA, LEMON SODA, GINGER BEER, CEDRATA, CLUB SODA

CAFFETTERIA | CAFETERIA

ESPRESSO / 7

CAPPUCCINO, CAFFÉ AMERICANO, ESPRESSO HAG, CAFFÉ ORZO, CIOCCOLATA / 10

TEA SELECTION / 10

TEA IN FOGLIA / 16