GIARDINO CORDUSIO
BISTRO & COCKTAIL BAR

IL BRUNCH AL GIARDINO

Brunch offering: Buffet, one dish from the menu, a glass of Ferrari Maximum Blanc de Blancs or welcome drink "Rosa" made with Mezcal The Lost Explorer, one hot beverage, water and cover charge. €75 per person

FROM THE BUFFET

QUINOA, POMEGRANADE, DATTERINI AND AVOCADO SALAD SO2

ROASTED PUMPKIN, HAZELNUTS, RADICCHIO N (HAZELNUTS), SO2

BEETROOT HUMMUS SE, SO2

SEASONAL RATATOUILLE D, SO2

CHARCUTERIE AND LOCAL CHEESE SELECTION D, SO2

SMOKED SALMON RILLETTE F, S, D, SO2

RUSSIAN SALAD AND TUNA TARTARE VOL AU VENT G, D, E, CR, F, ML, SO2, M

SWORDFISH CARPACCIO, CITRUS DRESSING F, SO2

PRAWNS COCKTAIL E, M, CR, ML, F, SO2

ROASTED VEAL, CONFIT TUNA F, E, SO2

SWEETS

VIENNOISERIE SELECTION
G, D, E, N, SO2

ARTISANAL PANETTONE
G, D, E, N, SO2

CHOCOLATE FOUNTAIN
G, D, E, N, SO2

FRESH FRUIT

PASTRY CREAM MILLEFEUILLE
G, D, E, N, SO2

PETIT FOURS SELECTION
G, D, E, N, SO2

MENU

Includes one dish;
additional plates from the brunch menu are €16 each.

SAVOURY

EGG BENEDICT
Danish pastry, ham, soft egg,
buerre noisette hollandaise (G, D, E, SO2)

EGG ROYALE
Danish pastry, smoked salmon, soft egg,
salmon eggs, beurre noisette hollandaise (G, D, E, SO2)

AVO ON TOAST
Danish pastry, guacamole, soft egg,
spinach hollandaise, cresses (G, D, E, SO2)

MELTED MONT D'OR CHEESE, RATTE POTATOES (D, SO2)
**add black truffle €5/g*

HAM AND MUSHROOMS
SAVOURY CRÈPE (G, D, E, SO2)

SWEETS

RED BERRIES PANCAKES
Homemade pancakes, maple syrup, icing sugar,
red berries (G, D, E, SO2)

NUTELLA CRÈPE, ICING SUGAR
(G, D, E, N, SO2)

G - Gluten | D - Dairy products | N - Contains nuts | A - Peanuts | E - Egg and derivatives | S - Soya and derivatives
SE - Sesame | M - Mustard | C - Celery | ML - Molluscs | F - Fish | CR - Crustaceans | SO2 - Sulfur Dioxide and Sulphites | LP - Lupins

We inform our kind customers that some commonly used raw materials are among the allergenic substances indicated by the EC Reg. Directive 1169/2011. It is not possible to exclude the total absence of one or more allergens. For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff. Some products are subjected to negative temperature blast chilling on site, to guarantee quality and safety for greater consumer protection. The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

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SOMMELIER SELECTION

FERRARI
TRENTO

FERRARI MAXIMUM BLANC DE BLANCS | *Single Bottle* 60

One bottle at the dedicated price for Brunch is available for every two guests.
Any additional bottles will be charged at the regular menu price of 80€.

FERRARI MAXIMUM BLANC DE BLANCS | *Magnum* 130

One Magnum at the dedicated price for Brunch is available for every two guests.
Any additional Magnums will be charged at the regular menu price of €170.

GIULIO FERRARI RISERVA DEL FONDATORE 2015 | *Single Bottle* 200

One bottle at the dedicated price for Brunch is available for every two guests.
Any additional bottles will be charged at the regular menu price of 285€.

SIGNATURE COCKTAILS

ROSA with Lost Explorer Espadín Mezcal 18
Crème de Cacao, Amber Vermouth, Lime, Agave Syrup, Hysope Grapefruit Soda

MAREA D'AUTUNNO 18
Gin Mare, Pisco Portón, Grape, Lemon Thyme, Skinos Mastiha

RESPIRO 18
Woodford Reserve Bourbon, Woodland Liqueur, Fir

AGRUMETO 18
Mandarin, Non-Alcoholic Bitter, Bay Leaf



BLOODY MARY SELECTION

IL FIORITO 18
Tomatto classico, Elderflower liqueur, Sherry Fino, Spices

CORDUSIO MARY 18
Grey Goose vodka, Tomatto classico, Lemon, Spices, Bergamot aroma

BLOODY MARY 18
Smoked tomatto, Lime, Mezcal, Green pepper

GIMLET MARY 18
Bombay Sapphire Gin, Marsala semisecco, Tomato water, Basil oil