

*Bellini*  
**BAR**

# Food Menu

<b>POMODORI DELLA NONNA</b> <i>Seasonal tomatoes, basil leaves (SF)</i>	29
<b>RIVIERA</b> <i>Tuna, baby lettuce, green beans, baby potatoes soft boiled eggs, taggiasca olives, mayonnaise, Parmigiano Reggiano dressing (D, E, SF)</i>	38
<b>ARANCINI TARTUFO E FUNGHI</b> <i>Truffle and mushroom arancini, whipped ricotta (D, G, E, SF)</i>	26
<b>MEZZI RIGATONI VODKA</b> <i>Spicy nduja, tomato sauce, stracciatella (V, D, G)</i>	36
<b>GAMBERI PROVENZALE</b> <i>Grilled king prawns, provençale sauce (D, S)</i>	76

*S · Shellfish, D · Dairy, SF · Seafood, V · Vegetarian, G · Gluten, E · Egg, N · Nuts*

*All prices are in USD. Applicable taxes and a 20% service charge will be added to all checks.*

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## *Dolci*

<b>TIRAMISU</b>	18
<i>Coffee, mascarpone cream (D)(G)</i>	
<b>FRESH FRUIT PLATTER</b>	42
<i>Seasonal fruits</i>	
<b>FRUTTINI</b>	46
<i>Seasonal frozen fruits</i>	
<b>SELEZIONE DI GELATI E SORBETTI</b>	12/EACH
<i>Selection of ice creams: chocolate, vanilla, hazelnut (D, N)</i>	
<i>Selection of sorbets: coconut, lemon, exotic fruits, strawberry</i>	

## *Hot drinks*

### **COFFEE**

ESPRESSO	7
DECAFFEINATED	7
DOUBLE ESPRESSO	9
LATTE	10
CAPPUCCINO	10
AMERICANO	9

### **TEA**

ENGLISH BREAKFAST	9
LADY BLUE EARL GREY	9
LYCHEE GREEN	9
JAPANESE GREEN SENCHA	9
HERBAL PEPPERMINT	9
VANILLA CHAMOMILLE	9
HIBISCUS BERRY ENERGY ICED TEA	9

# *Gigi's cocktails*

<b>IL BELLINI DI GIGI</b>	20
<i>Torresella prosecco, Boiron peach purée, Giffard crème de pêche</i>	
<b>TRAMONTINO TOSCANO</b>	22
<i>Tio Pepe sherry, pinot grigio, Don Julio Blanco, grapefruit, agave, yuzu, soda</i>	
<b>ALBA NEL SUD</b>	21
<i>Patron Silver, lemon, pineapple, honey, red pepper cordial</i>	
<b>FELICITA</b>	24
<i>Ketel One, cucumber, lemon, basil, soda, lemonade</i>	
<b>CAPRI FIZZ</b>	26
<i>Tanqueray Sevilla, St. Germain, orange, lemon</i>	
<b>LA BOMBOLA</b>	24
<i>Belvedere, Aperol, peach, lemon, mint, watermelon</i>	
<b>AMORE DA SORRENTO</b>	24
<i>No.3, Mancino Rosso, Kahlúa, Chambord, Campari</i>	
<b>LIMONCELLO DI GIGI SPRITZ</b>	22
<i>Homemade limoncello, Italicus, bitter lemon, Torresella prosecco</i>	
<b>FAIMMA ROSSA</b>	23
<i>Aperol, Illegal mezcal, orange, lime, bell pepper, togarashi</i>	
<b>SPRITZ ALLA VIOLETTA</b>	21
<i>St. Germain, prosecco, Bitter Truth violet, rose</i>	
<b>BACIO DEL SOLE</b>	45
<i>Macallan 12, Aperol, orange, honey, lemon</i>	
<b>GIGI COLADA</b>	35
<i>Brugal 1888, Amaro Montenegro, Fernet Branca Menta pineapple, coconut, cream</i>	

## *Non alcoholic cocktails*

<b>AMARETTO-NONI</b>	14
<i>Lyres Amaretti, orange juice, lemon juice, honey/chamomile cordial, chickpea water</i>	
<b>VIRGIN COLADA</b>	15
<i>Lyres Sugarcane, coconut cream, coconut syrup, lime juice, pineapple juice</i>	
<b>LA BAMBOLI-NO</b>	14
<i>Black tea, Monin peach syrup, lemon juice, watermelon, mint</i>	
<b>BELLI-NO</b>	12
<i>Peach purée, yogurt syrup, ginger ale</i>	
<b>LIMONCELLO DI GIGI (NON-ALCOHOLIC)</b>	14
<i>Homemade limoncello, Lyres N/A, soda water</i>	

## *Coconut*

<b>FRESH COCONUT</b>	18
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## *Fresh juices*

<b>ORANGE</b>	14
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# *Wine by glass*

## CHAMPAGNE

GL

PIPER HEIDSIECK, CHAMPAGNE, FRANCE	34
NICOLAS FEUILLATE, CHAMPAGNE, FRANCE	36
MOËT & CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE	40
PERRIER-JOUËT, BRUT, CHAMPAGNE, FRANCE	40

## SPARKLING WINE

GL

TORRESELLA PROSECCO, VENETO, ITALY	17
CONTRATTO FOR ENGLAND ROSÉ, PIEDMONT, ITALY	35

## WHITE WINE

GL

FRENZY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	17
TRIMBACH, RIESLING, ALSACE, FRANCE	17
CHÂTEAU MINUTY, MINUTY PRESTIGE BLANC, ROLLE, PROVENCE, FRANCE	18
JERMANN, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY	20
ZD, CHARDONNAY, NAPA VALLEY, CALIFORNIA, USA	22
COMTE DE LA CHEVALIERE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE	25

## ROSÉ WINE

GL

ROSEBLOOD D'ESTOUBLON, PROVENCE, FRANCE	17
CHÂTEAU MIRAVAL, PROVENCE, FRANCE	18
CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE	19

## RED WINE

GL

DOMAINES BARONS DE ROTHSCHILD, LES LEGENDES, BORDEAUX, FRANCE	15
PONZI, LAURELWOOD, PINOT NOIR, WILLAMETTE VALLEY, OREGON, USA	25
SINEGAL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, USA	45

# *Wine by bottle*

## CHAMPAGNE

	BTL
NICOLAS FEUILLATE, CHAMPAGNE, FRANCE	120
PIPER HEIDSIECK, CHAMPAGNE, FRANCE	130
TAITTINGER, BRUT, REIMS, FRANCE	145
MOËT & CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE	150
PERRIER-JOUËT, BRUT, CHAMPAGNE, FRANCE	170
VEUVE CLICQUOT, BRUT, REIMS, FRANCE	170
MOËT & CHANDON, DOM PÉRIGNON, BRUT, HAUTVILLERS, FRANCE	900
ARMAND DE BRIGNAC, ACE OF SPADES, CHIGNY-LES-ROSES, FRANCE	1100

## SPARKLING WINE

	BTL
TORRESELLA PROSECCO, VENETO, ITALY	75
CONTRATTO FOR ENGLAND ROSÉ, PIEDMONT, ITALY	140

## WHITE WINE

	BTL
FRENZY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	75
CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	80
CHÂTEAU MINUTY, MINUTY PRESTIGE BLANC, ROLLE, PROVENCE, FRANCE	85
TRIMBACH, RIESLING, ALSACE, FRANCE	85
ALBERT BICHOT, CHABLIS, BURGUNDY, FRANCE	90
JERMANN, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY	90
COMTE DE LA CHEVALIERE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE	100
DOMAINES LAROCHE, CHABLIS, BURGUNDY, FRANCE	110
ZD CHARDONNAY, NAPA VALLEY, CALIFORNIA, USA	120
CAKEBREAD CHARDONNAY, NAPA VALLEY, CALIFORNIA, USA	140

# *Wine by bottle*

## ROSÉ

BTL

MIRAVAL ROSÉ, PROVENCE, FRANCE

80

CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ, PROVENCE, FRANCE

90

## RED WINE

BTL

PONZI LAURELWOOD PINOT NOIR, WILLAMETTE VALLEY, OREGON, USA

110

SINEGAL CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, USA

180

OPUS ONE, CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY, CALIFORNIA, USA

1500

# Spirits

## VODKA

	3CL	BTL
KETEL ONE CUCUMBER / MINT	17	300
KETEL ONE GRAPEFRUIT ROSE	17	300
KETEL ONE PEACH ORANGE BLOSSOM	17	300
CHOPIN	18	350
GREY GOOSE	19	350
TITO'S	19	350
BELVEDERE	20	350
KETEL ONE	19	350
GREY GOOSE ALTIUS	65	900

## GIN

	3CL	BTL
TANQUERAY	16	350
BOMBAY SAPPHIRE	17	300
NOLET'S	18	350
#3	19	350
HENDRICK'S	21	350
SEVENTY ONE	35	800

## TEQUILA / MEZCAL

	3CL	BTL
PATRON REPOSADO	19	300
PATRON SILVER	19	300
CASAMIGOS BLANCO	21	450
DON JULIO BLANCO	21	350
DON JULIO REPOSADO	24	350
PATRON AÑEJO	24	400
DON JULIO AÑEJO	26	400
CASAMIGOS REPOSADO	26	500
CASAMIGOS AÑEJO	28	500
PATRON CRISTALINO	35	450
DON JULIO 1942	60	800
PATRON EL ALTO	70	750

## TEQUILA / MEZCAL

ILEGAL MEZCAL REPOSADO	17	250
CASA DRAGONES BLANCO	35	450
KOMOS REPOSADO ROSA	45	450
KOMOS AÑEJO RESERVA	65	600
CLASE AZUL REPOSADO	65	900
CASA DRAGONES REPOSADO	70	700
CLASE AZUL BLANCO AHUMADO	120	1400
CLASZE AZUL MEZCAL DURANGO	170	2000
CLASE AZUL AÑEJO	200	2500
CLASE AZUL DIA DE LOS MUERTOS	700	10000
CLASE AZUL ULTRA	800	11000

## IRISH & CANADIAN WHISKEY

	3CL	BTL
GLENDALOUGH	14	250
CROWN ROYAL	17	350
JAMESON	19	350

## SINGLE MALT / BLENDED SCOTCH WHISKY

	3CL	BTL
JOHNNIE WALKER BLACK	21	350
BUCHANAN'S 12	25	400
GLENLIVET 12	25	400
MACALLAN 12 DOUBLE CASK	35	500
BUCHANAN'S 18	45	500
GLENLIVET 18	75	800
JOHNNIE WALKER BLUE	90	1000
MACALLAN 18 SHERRY OAK	190	2400
MACALLAN 25	1000	17000

## AMERICAN WHISKEY

	3CL	BTL
BULLEIT BOURBON	18	350
BULLEIT RYE	19	350
ANGEL'S ENVY BOURBON	24	350
WOODFORD RESERVE BOURBON	24	350
BUFFALO TRACE	19	350
MAKER'S MARK	19	350
KNOB CREEK	19	350
BASIL HAYDEN'S	25	400

## RUM & CACHAÇA

	3 CL	BTL
BACARDI LIGHT	15	250
BRUGAL 1888	17	300
ZACAPA 23	21	350
BACARDI OCHO	17	300

## COGNAC

	3CL	BTL
REMY MARTIN VS	17	250
REMY MARTIN VSOP	24	400
HENNESSY VSOP	30	350
REMY MARTIN 1738	30	450
HENNESSY XO	80	1200
LOUIS XIII	600	17000

## LIQUOR

	3CL
APEROL	14
FERNET BRANCA	14
LIMONCELLO LUCANO	14
DISARONNO AMARETTO	15
KAHLUA	15
LICOR 43	16
LUCANO AMARO	16
NONINO APERITIVO	16
BAILEY'S IRISH CREAM	17
CAMPARI	17
COINTREAU	17
LEBLON	17
GRAND MARNIER	20
GREEN CHARTREUSE	25
YELLOW CHARTREUSE	25

## BEER

AMSTEL LIGHT	10
CORONA	10
HEINEKEN	10
HEINEKEN O.O	10
PERONI	10
NOAM	14

## Soft drinks

### SODA

COCA COLA	8
DIET COKE	8
COKE ZERO	8
SPRITE	8
FEVER-TREE GINGER ALE	8
FEVER-TREE GINGER BEER	8
FEVER-TREE MEDITERRANEAN TONIC	8
FEVER-TREE LIME YUZU	8
FEVER-TREE GRAPEFRUIT	8
FEVER-TREE CLUB SODA	8

### ENERGY DRINKS

33 CL

RED BULL	10
RED BULL SUGAR FREE	10
RED BULL PEACH	10

### WATER

33CL 75CL

EVIAN STILL	12	35
EVIAN SPARKLING	12	35

## LES TABLES PARIS SOCIETY

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