



CLICK AND SHARE
#GHTCOMANO



Ristorante
Bar Terrazza

Drink Menù

COFFEES

| | |
|-------------------------------------|-----|
| Espresso | 2 |
| Corretto | 2.5 |
| Americano | 2.5 |
| Iced coffee | 3.5 |
| Iced coffee with schnapps | 5.2 |
| Marocchino | 2.5 |
| Cappuccino | 2.5 |
| Barley coffee /Ginseng | 2.5 |
| Tea | 2.5 |
| Herbal teas - Thermal Spa Selection | 5 |
| Hot chocolate | 3 |
| Hot chocolate with whipped cream | 3.5 |

SMOOTHIES & MOCKTAILS

| | |
|--|-----|
| Detox | 5 |
| <i>Apple, cucumber, lemon, tumeric (110 kcal)</i> | |
| Vitality | 5 |
| <i>Mango, papaya, apple, carrot, lemon (122 kcal)</i> | |
| Immune - Boosting | 5 |
| <i>Apple, kiwi, avocado, lemon, spirulina (119 kcal)</i> | |
| Protein Based | 5 |
| <i>Banana, coconut, pineapple, apple, aloe (183 kcal)</i> | |
| Antiox | 5 |
| <i>Blueberry, raspberry, red grape, apple, elder berries, purple carrot (111 kcal)</i> | |
| Multivitamin | 5 |
| <i>Strawberry, apple, pomegranate, lemon, ginger, beetroot (104 kcal)</i> | |
| Fresh juice | 5 |
| Apple juice ORGANIC | 4 |
| Fruit salad | 7 |
| Orchard Breeze | 4.5 |
| <i>Organic local green apple juice, soda, lemon juice, mint, maple syrup</i> | |

BEERS

| | |
|--|-----------|
| Bio craft beer – on tap | 0,30ml 5 |
| (Valle del Chiese - 4,9%) | 0,50 ml 7 |
| Local craft beer 0,33 ml | 5 |
| (Valle del Chiese rossa e nera - 4,9%) | |
| Unfiltered craft beer 0,50 ml | 8 |
| (Brenta Braü - 5,3%) | |
| Domestic and imported beers 0,33 ml | 5 |
| Radler 0,40 ml | 7 |

BY THE GLASS

SPARKLING WINE & CHAMPAGNE

| | |
|---|--------|
| Altemasi Trento Doc Brut Millesimato 2019 | 100 ml |
| <i>Chardonnay 100%, Cavit</i> | 8.5 |
| Trento Doc Brut Millesimato 2019 | 100 ml |
| <i>Chardonnay 100%, Pisoni</i> | 9.5 |
| Prato scuro 2023 | 100 ml |
| <i>Prosecco Superiore Valdobbiadene D.o.c.g. Brut, Glera 100%, Colesele</i> | 7.5 |
| Perlé Rosé Trento Doc Brut 2016 | 100 ml |
| <i>Chardonnay - Pinot noir, Ferrari</i> | 11 |
| Champagne Tradition Brut s.a. | 100 ml |
| <i>Meunier 100%, J.Charpentier</i> | 13 |

WHITE WINE SELECTION

| | |
|--|-----------------|
| Manzoni Bianco Isidor 2020 | 125 ml / 150 ml |
| <i>Vignaiolo Fanti</i> | 7 / 8.5 |
| Cuvée Terlaner Classico 2022 | 125 ml / 150 ml |
| <i>Pinot bianco 60% - Charodnnay 30% Sauvignon blanc 10%, Terlan</i> | 7.5 / 9 |
| Gewürztraminer 2022 | 125 ml / 150 ml |
| <i>Peter Zemmer</i> | 8 / 9.5 |
| Timorasso Derthona 2021 | 125 ml / 150 ml |
| <i>Timorasso 100%, Walter Massa</i> | 9 / 11 |
| Bourgogne Aligoté 2021 | 125 ml / 150 ml |
| <i>Aligoté 100%, Clos du Moulin aux Moines</i> | 12 / 14.5 |

ROSÈ WINE SLECTION

| | |
|--|-----------------|
| Teroldego Rosato 2021 | 125 ml / 150 ml |
| <i>De Vigili</i> | 7 / 8.5 |
| Palette Rosè 2022 | 125 ml / 150 ml |
| <i>Grenache – Mourvedre - Cinsault - Syrah Henri Bonnaud</i> | 9 / 11 |

RED WINE SELECTION

| | |
|--|-----------------|
| Esegesi 2018 | 125 ml / 150 ml |
| <i>Cabernet sauvignon – Merlot, Eugenio Rosi</i> | 7.5 / 9 |
| Schiava Gschlerei Alte Reben 2022 | 125 ml / 150 ml |
| <i>Schiava 100%, Girlan</i> | 8 / 9.5 |
| Rosso di Montalcino 2021 | 125 ml / 150 ml |
| <i>Sangiovese grosso 100%, Tenuta Le Potazzine</i> | 9 / 11 |
| Ladoix 2021 | 125 ml / 150 ml |
| <i>Pinot Noir 100%, Domaine Pillot</i> | 11 / 13 |

Some dishes may contain traces of allergens. "The allergen registry", as governed by the Reg. UE n. 1169/2011 D.Lgs. 231/2017, is at your disposal at the entrance of the restaurant. For further information, please ask to the Maître".

SCAN THE QR CODE
AND CONSULT THE
DRINK MENU

