


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

Pietanza vegetariana 
Vegetarian

Pietanza senza glutine 
Gluten-free

Cocktails

SPECIAL & SIGNATURE COCKTAILS

€ 18

Gin Rickey Original

Gin, Tonic water, Lime

Cocktail made famous by "The Great Gatsby"

Gin Rickey GHT 

Gin, Lime juice, Bergamot liquor,
Mediterranean tonic water

Mary Pickford Original

Light Rum, Maraschino, Pineapple juice,
Granatine

Dedicated to the famous actress.

Invented in the 1920s by the bartender of National
Hotel in Cuba

Mary Pickford GHT 

Light Rum, Pineapple juice, Cherry liquor,
Rose sugar

Claridge Original

Gin, Dry Vermouth, Apricot Brandy, Cointreau

Created in the 1927s by Léon, the head bartender of
Claridge Hotel in Paris

Claridge GHT 

Gin, Dry Vermouth, Mandarin juice,
Apricot Brandy

Hemingway Special Original

Light Rum, Grapefruit juice, Maraschino,
Lime juice

Created in the 1939s, in honor of the writer Ernest
Hemingway, by Costantino Ribalaigua
head bartender of the Floridita in Cuba

Hemingway Special GHT 

Light Rum, Grapefruit juice, Limoncello,
Cherry marmelade

Bee's Knees Original

Gin, Lemon juice, Acacia honey

Created in the 1930s by Frank Meier,
head bartender of the Ritz Hotel in Paris

Bee's Knees GHT 

Gin, Grapefruit juice, Lavender honey,
Lemon sugar



L'APERITIVO ITALIANO

€ 18

Americano

Bitter Campari, Red Vermouth, Soda water

Aperol Spritz

Aperol Barbieri, Prosecco, Soda water

Campari Spritz

Bitter Campari, Prosecco, Soda water

Garibaldi

Bitter Campari, freshly-squeezed orange juice

Milano - Torino

*Bitter Campari, Campano Punt & Mes,
Soda water*

Milano - Milano

Bitter Campari, Rabarbaro Zucca, Soda water

Negroni

Bitter Campari, Red Vermouth, Gin

Negroni Sbagliato

Bitter Campari, Red Vermouth, Prosecco

Zucca Shakerato

Rabarbaro Zucca, Vanilla liquor

BEFORE DINNER

€ 18

Manhattan

*Whisky Canadian Club,
Red Vermouth ,Angostura Bitter*

Dry Martini

Gin, Dry Vermouth

Old Fashioned

*Bourbon Whiskey, Sugar, Angostura bitter,
Soda water*

Paradise

Gin, Apricot Brandy, Orange juice

INSALATE

Salads

NIZZARDA 

€ 26

NIÇOISE

*Tonno, patate, fagiolini, lattuga, olive, uova,
acciughe*

*Tuna, potatoes, French beans, lettuce, olives,
egg, anchovies (3.4.15)*

CAESAR SALAD

€ 24

*Pollo, bacon, acciughe, lattuga, crostini di
pane*

*Chicken, bacon, anchovies, lettuce, croutons
(1.3.4.10.15)*

INSALATA GRECA

€ 22

GREEK SALAD

*Olive, lattuga, pomodoro, feta, acciughe,
yogurt, crostini di pane*

*Olives, lettuce, tomato, feta cheese, anchovies,
yoghurt, croutons (1.3.4.7.15)*

INSALATA DI VERDURE DI STAGIONE   € 18

SEASONAL VEGETABLES SALAD

DOLCI

€ 14

Desserts

Dolce sfoglia al caramello


Caramel puff pastry (1.3.7.15)

Tartelletta cocco e lamponi


Coconut and raspberry tartlet (1.3.7.15)

Delizia al cioccolato

Chocolate cake (1.3.7.15)

Frutta fresca di stagione 

Seasonal fresh fruit

I nostri sorbetti e gelati fatti in casa 

Our home-made sorbets and ice-cream (3.7.15)


Tiramisù



Italian Tiramisù (1.3.7)

BURGER DI PESCE € 28
FISH BURGER
Gamberi, salmone affumicato, lattuga, pomodoro, salsa tartara
Prawns, smoked salmon, lettuce, tomato, tartare sauce (1.2.3.4.7.11.15)



FANCY BURGER € 32
Tartare di manzo, salsa tartara, tartufo nero
Beef tartare, tartar sauce, black truffle (1.3.6.7.10.11.15)

CLASSICI ALL'ITALIANA
Italian classics

Prosciutto crudo di Parma e melone  € 24
Parma ham with melon

Bufala con pomodoro datterino   € 24
e basilico
Buffalo mozzarella, tomato, basil (7)

Rosette di vitello in salsa tonnata € 28
Cold veal salad with confit tuna sauce (3.4.9.15)

Lasagnetta di melanzane, pomodoro, fondente di mozzarella   € 24
Sliced eggplant and tomato with melted mozzarella (1.7.15)

MARTINI € 18

GHT Martini
Vodka, Dry Sherry, Thyme liquor
The Martinez 1862
Gin, Red Vermouth, Maraschino, Orange bitter

The Vesper
Bombay Sapphire gin, Vodka, Lillet Blanc

The Gibson Martini
Gin, Dry Vermouth

The Dirty Martini
Gin or vodka, Dry Vermouth, Juice on olives pickle

The Blue Sapphire Martini
Bombay Sapphire gin, Blue Curaçao, Lime

The Melon Martini
Vodka, Midori, Lime

The Lychees Martini
Vodka, Lychee liquor, Lemon peel

Espresso Martini
Vodka, Kahlua, Espresso, Sugar syrup

Chocolate Martini
Vodka, Crème de Cacao, Frangelico

Vanilla Tea Martini
Vodka, Vanilla liquor, English Breakfast Tea, Sugar syrup

Appletini
Vodka, Green apple liquor, Cointreau

Tiramisu Martini
Cognac, Tia Maria, Crème de Cacao, Cream

Breakfast Martini
Gin, Cointreau, Lemon juice, Orange marmelade

LONG DRINKS

€ 18

Bloody Mary

Vodka, Tomato juice, Lemon juice, Salt, Celery, Pepper, Worcester sauce, Tabasco on request

Caipiriñha

Cachaça, Lime, Brown sugar

Harvey Wallbanger

Vodka, Galliano, Orange juice

Long Island ice tea

Gin, Vodka, Light Rum, Triple sec, Sugar syrup, Lemon juice, Coke

Mai Tai

Light rum, Dark rum, Orange Curaçao, Lemon juice, Almond syrup

Mint Julep

Bourbon whiskey, Sugar, Mint leaves

Mojito

Light Rum, Lime, Mint leaves, Brown sugar

Moscow Mule

Vodka, Ginger beer, Lime

Pimm's cup

Pimm's. Ginger ale, Cucumber peel, Orange, Lemon, Mint

Piña Colada

Light Rum, Coconut cream, Pineapple juice

Sex on the Beach

Vodka, Orange juice, Cranberry juice, Peach liquor

Sea Breeze

Vodka, Cranberry juice, Grapefruit juice

Tequila Sunrise

Tequila, Orange juice, Grenadine syrup

Horses Neck

Brandy, Ginger ale, Angostura bitter

Cuba Libre

Rum, cola, lime

Gin Fizz

Gin, Lemon juice, Sugar, Soda

Screwdriver

Vodka, Freshly-squeezed orange juice

T BAR BITES

Disponibili dalle 12.00 alle 22.30

Served from 12am to 10.30pm

MUST-HAVES

accompagnati da patatine fritte
served with French fries

CLUB SANDWICH € 26

Pane bianco tostato, pollo, pomodoro, uova, lattuga, maionese

Toasted white bread with chicken, tomato, egg, lettuce, mayonnaise (1.3.7.15)

CLUB SANDWICH AL SALMONE € 28

SALMON CLUB SANDWICH

Pane bianco tostato, salmone, pomodoro, uova, lattuga, maionese

Toasted white bread with salmon, tomato, egg, lettuce, mayonnaise (1.3.4.7.15)

CLUB SANDWICH VEGETARIANO  € 24

VEGGIE CLUB SANDWICH

Pane bianco tostato, zucchine, melanzane, peperoni, pomodori

Toasted white bread with zucchini, eggplant, peppers, tomato (1.3.7)

T BURGER € 28

Manzo, pancetta affumicata, senape antica, cipolle di Tropea, formaggio Lariano, uova bio

Beef, smoked pancetta, vintage mustard, onion from Tropea, Lariano cheese, organic egg (1.3.7.10.11.15)

BURGER VEGETARIANO  € 24

VEGETARIAN BURGER

Vegetarian burger, pomodori, lattuga, zucchine, pesto al basilico

Vegetarian burger, tomato, lettuces, zucchini, basil pesto sauce (1.3.5.7.11.15)



TEA € 8

BLACK TEA in foglie – leaves

Earl Grey Imperial
English breakfast
Prince of Wales
India: "Darjeeling Margaret's Hope"

ORGANIC TEAS in foglie – leaves

China Green Op
Té Rooibos bio (decaffeinated)

GREEN TEA in foglie – leaves

Green Magnolia
Jasmine Chung Feng
Japan: "Banchar"
Sencha special fine

SILK TEA in bustina – bags

Earl Grey Imperial
Special Jasmine
English Breakfast
Marrakesh Mint Tea

TISANES in bustina – bags

Vervain
Lime blossom with orange flour

ALL DAY COCKTAILS € 18

Between the Sheets
Cognac, Light Rum, Triple sec, Lemon juice

Daiquiri
Light rum, Lemon juice, Sugar

Gimlet
Gin or Vodka, Lime juice cordial

Margarita
Tequila, Cointreau, Lime juice

Side car
Cognac, Cointreau, Lemon juice

White Lady
Gin, Triple sec, Lemon juice

Casino
Old Tom gin, Maraschino, Orange bitter, Lemon juice

Aviation
Gin, Maraschino, lemon juice

SPARKLING COCKTAILS € 22

Oyster & Champagne
Champagne, St. Germain, Oyster leafs

French Bellini
Champagne, Peach juice

Buck's Fizz
Champagne, Freshly-squeezed orange juice


Kir Royal
Champagne, Crème de Cassis

French Rossini
Champagne, Strawberry juice

Champagne Cocktail
Champagne, Cognac, Angostura bitter, Sugar

Bubble Mojito
Champagne, Light Rum, Lime juice, Sugar, Mint leafs

French '75
Gin, Lemon juice, Sugar syrup, Champagne

French '75 GHT 
Gin, Bergamot liquor, Lime juice, Champagne



AFTER DINNER COCKTAILS

€ 18

| | |
|--|--|
| Grasshopper | |
| <i>Crème de Cacao, C. de Menthe, C. Double</i> | |
| Alexander | |
| <i>Cognac, Crème Double, Crème de Cacao</i> | |
| Banshee | |
| <i>Crème de Banane, C. de Cacao, C. Double</i> | |
| Black Russian | |
| <i>Vodka, Kahlua</i> | |
| Godfather | |
| <i>Blended scotch whisky, Amaretto di Saronno</i> | |
| Godmother | |
| <i>Vodka, Amaretto di Saronno</i> | |
| Golden Cadillac | |
| <i>Galliano, Crème de Cacao, Crème Double</i> | |
| Golden Dream | |
| <i>Galliano, Triple sec, C. Double, Orange juice</i> | |
| Rusty Nail | |
| <i>Blended scotch whisky, Drambuie</i> | |
| Stinger | |
| <i>Cognac, Crème de Menthe</i> | |
| French Connection | |
| <i>Cognac, Amaretto di Saronno</i> | |
| White Spider | |
| <i>Vodka, Crème de Menthe</i> | |
| Whiskey Sour | |
| <i>Bourbon whiskey, Lemon juice, Sugar</i> | |

MOCKTAILS

€ 14

| | |
|--|--|
| White Summer | |
| <i>Ginger tea, Almond syrup, Caramelized sugar</i> | |
| Shirley Temple | |
| <i>Lemon juice, grenadine, ginger ale or Sprite</i> | |
| Green Life | |
| <i>Green tea, Apple juice, Mint leaf</i> | |
| Sunshine in Tremezzo | |
| <i>Orange pineapple and lemon juice, Maracuja, granadine</i> | |
| Valentina | |
| <i>Fresh lime, ginger, mint, sugar, ginger beer</i> | |

BEERS

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|--|------|
| Beck's (GER) 33 cl | € 8 |
| Beck's analcolica, non-alcoholic (GER) | € 8 |
| Warsteiner (GER) 33 cl | € 8 |
| Corona Extra (MEX) 33 cl | € 8 |
| Peroni Nastro Azzurro (IT) 33 cl | € 8 |
| Birra Acquadulza 3mezzina (IT) | € 10 |
| Birra Acquadulza Viaregia (IT) | € 10 |

FRESH FRUIT JUICES

€ 8

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|-----------------------|--|
| Arancia / Orange | |
| Pompelmo / Grapefruit | |

SOFT DRINKS

€ 6

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| Coca Cola, Coca Light, Coca Zero, | |
| Aranciata San Pellegrino (dolce o amara), | |
| Sprite, San Bitter, Crodino | |
| Tè freddo al limone o pesca / <i>Lemon or peach ice tea</i> | |
| Fever Tree | € 7 |
| Tonic water, Ginger beer, | |
| Ginger ale, Bitter lemon | |

MINERAL WATER

| | |
|-----------------------|-----|
| Frizzante / Sparkling | |
| San Pellegrino 75 cl | € 8 |
| San Pellegrino 25 cl | € 5 |
| Naturale / Still | |
| Acqua Panna 75 cl | € 8 |
| Acqua Panna 25 cl | € 5 |

CAFFETTERIA

| | |
|--|------|
| Espresso | € 5 |
| Americano | € 6 |
| Doppio espresso | € 8 |
| Decaffeinato, <i>decaffeinated</i> | € 5 |
| Cappuccino (<i>skinny or regular</i>) | € 6 |
| Flat white (<i>skinny or regular</i>) | € 6 |
| Cioccolata, <i>hot chocolate</i> | € 8 |
| Amaretto, <i>Italian coffee</i> | € 16 |
| Irish coffee (<i>with Irish whiskey</i>) | € 16 |
| Jamaican Coffee (<i>with rum</i>) | € 16 |
| Caffè freddo, <i>Italian-style iced coffee</i> | € 8 |



RED WINES

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|---|------|------|
| Ghiaie della Furba Capezzana <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i> | € 20 | € 90 |
| Sassella Riserva Balgera <i>Nebbiolo</i> | € 18 | € 75 |
| Abbazia di Novacella <i>Pinot Nero</i> | € 17 | € 70 |
| Orcia di Montalcino Sassodisole <i>Sangiovese</i> | € 16 | € 65 |
| Barbaresco Basarin Negro <i>Nebbiolo</i> | € 18 | € 80 |

DESSERT WINES

| | | |
|--|------|------|
| Rigoletto Zenato <i>Trebbiano di Lugana Passito</i> | € 18 | € 55 |
| Sciandor Banfi <i>Moscato d'Asti</i> | € 14 | € 40 |

FORTIFIED WINES

| | |
|-----------------------|------|
| Sherry Tio Pepe Byass | € 12 |
|-----------------------|------|

APERITIFS & LIQUORS

€ 12

Aperol
Campari
Martini Bianco, Rosso, Dry
Pastis 51
Pernod
Ricard
Punt & Mes
Noilly Prat
Dubonnet
Amaretto di Saronno
Bailey's Irish Cream
Bénédictine Dom
Cherry "Peter Heering"
Cointreau
Drambuie
Galliano
Grand Marnier
Kahlua
Limoncello del Sole
Liquore Strega
Sambuca Molinari
Southern Comfort
Tia Maria
Malibu
Frangelico
Chartreuse Verte
Chambord
Pimm's N°1

BITTERS AND DIGESTIVES

€ 12

Averna
Braulio
China Martini
Jaegermeister
Fernet Branca/Brancamenta
Montenegro
Ramazzotti
Lucano
Cynar
Rabarbaro Zucca



PORTO

| | |
|-------------------|------|
| Grahm's LBV 2003 | € 25 |
| Noval white | € 12 |
| Graham's Tawny 10 | € 18 |
| Graham's Tawny 20 | € 20 |
| Graham's Tawny 30 | € 22 |
| Graham's Tawny 40 | € 28 |

COGNAC

| | |
|---------------------------|-------|
| Rémy Martin V.S.O.P | € 14 |
| Hennessy XO | € 28 |
| Rémy Martin XO Excellence | € 24 |
| Delamin XO Pale & Dry | € 28 |
| Martel XO Supreme | € 28 |
| Remy Martine Louis XIII | € 210 |

BAS ARMAGNAC

| | |
|--------------------------|------|
| Dartigalongue Hors d'Age | € 18 |
| Dartigalongue 1974 | € 28 |
| Dartigalongue 1965 | € 32 |

BRANDY

| | |
|------------------------|------|
| Vecchia Romagna | € 12 |
| Poli | € 12 |
| Arzente di Jacopo Poli | € 12 |
| Carlos Primero | € 14 |
| Lepanto | € 12 |
| Gran Duca d'Alba | € 14 |

GIN

| | |
|-------------------------------|------|
| Beefeater | € 12 |
| Beefeater 24 | € 16 |
| Bombay Sapphire | € 14 |
| Gordon's | € 12 |
| Tanqueray | € 12 |
| Tanqueray Ten | € 16 |
| Plymouth | € 12 |
| Hendrick's | € 16 |
| Mare | € 16 |
| Rivo (<i>Lake Como gin</i>) | € 16 |
| Monkey 47 | € 20 |
| Bulldog | € 20 |
| Old Tom | € 20 |
| Imea | € 20 |

La nostra carta dei vini

Our wine list

SPARKLING WINES

| | Bicc Glass | Bott Bott |
|--|---------------|--------------|
| Jeio | € 12 | € 45 |
| <i>Prosecco Brut di Valdobbiadene</i> | | |
| Cuvée Prestige Ca' del Bosco | € 16 | € 75 |
| <i>Chardonnay - Pinot Nero - Pinot Bianco</i> | | |
| "R" de Ruinard | € 25 | € 135 |
| <i>Chardonnay - Pinot Nero - Pinot Meunier</i> | | |
| Ruinard Rosé | € 30 | € 165 |
| <i>Chardonnay - Pinot Nero - Pinot Meunier</i> | | |

WHITE WINES

| | | |
|-----------------------|------|------|
| Plozza Barrique | € 17 | € 70 |
| <i>Chardonnay</i> | | |
| Perla del Garda | € 15 | € 60 |
| <i>Lugana</i> | | |
| Terlano | € 16 | € 65 |
| <i>Gewürztraminer</i> | | |
| Villa Russiz | € 18 | € 75 |
| <i>Sauvignon</i> | | |
| Cipriana | € 19 | € 80 |
| <i>Vermentino</i> | | |

ROSÉ WINES

| | | |
|----------------------------------|------|------|
| Five Roses Leone De Castris | € 16 | € 65 |
| <i>Primitivo - Malvasia Nera</i> | | |



CANADIAN

| | |
|----------------|------|
| Canadian Club | € 12 |
| Seagram's V.O. | € 14 |
| Crown Royal | € 16 |

BOURBON

| | |
|-----------------------------|------|
| Four Roses | € 12 |
| Four Roses Single Barrel | € 18 |
| Jim Beam | € 12 |
| Jack Daniel's | € 12 |
| Jack Daniel's Single barrel | € 16 |
| Wild Turkey | € 14 |
| Wild Turkey Rare Breed | € 15 |
| Woodford Reserve | € 16 |
| Maker's Mark | € 14 |
| Bulleit | € 18 |
| Knob Creek | € 18 |

JAPANESE

| | |
|--------------------|------|
| Nikka Coffee Grain | € 18 |
|--------------------|------|

SPIRITS

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|----------------------------|------|
| Calvados Château du Breuil | € 12 |
| Calvados Aoc Reserve | € 14 |
| Tequila Patron Silver | € 12 |
| Tequila Patron Añejo | € 16 |
| Tequila Patron Reposado | € 14 |
| Tequila Patron Platinum | € 20 |
| Tequila Reposado Don Julio | € 16 |
| Tequila Herradura Reposado | € 16 |
| Kirsch Poli | € 12 |
| Framboise Poli | € 12 |
| Marc de Champagne | € 12 |
| Pisco Capel | € 12 |

RUM

| | |
|---------------------------------|------|
| Bacardi Carta Bianca | € 12 |
| Bacardi "Reserva Superior" | € 14 |
| Havana Club Añejo Blanco | € 12 |
| Havana Club Añejo Especial | € 12 |
| Havana Club Añejo Reserva | € 12 |
| Legendario Añejo 9 yrs | € 12 |
| Legendario Añejo Blanco 5 | € 12 |
| Legendario Elixir de Cuba 7 | € 12 |
| Myer's Original Dark | € 12 |
| Barceló Imperial | € 16 |
| Agricole Saint James | € 16 |
| Ambré Agricole J. Bally | € 16 |
| Ambré Agricole J. Bally Piramyd | € 16 |
| Zacapa 23 y Etiqueta Negra | € 20 |
| Zacapa Centenario XO | € 24 |
| El Dorado Riserva 15 yrs | € 16 |
| Barbancourt Résérve Special | € 14 |
| Diplomatico Anejo | € 20 |

VODKA

| | |
|---------------------------|------|
| Absolut Blue | € 12 |
| Moskovskaya & Stolichnaya | € 14 |
| Stolichnaya Elit | € 16 |
| Greygoose | € 14 |
| Belvedere | € 14 |
| Ketel one | € 12 |
| Kauffmann | € 18 |
| Beluga Triple Distilled | € 14 |
| Beluga Gold Line | € 18 |
| Russian Standard | € 12 |
| Russian Standard Platinum | € 14 |
| Titos | € 18 |
| Xellent | € 18 |



GRAPPA

FRIULI VENEZIA GIULIA

Cru Nonino Moscato € 18

TOSCANA

Brunello, Banfi € 14

Ornellaia, Bolgheri € 14

PIEMONTE

Tre soli tre € 20

Bric del Gaian, Berta € 20

Dedicata al Padre, Marolo € 18

VENETO

Torcolato, Jacopo Poli € 14

Uva Viva, Jacopo Poli € 12

Sassicaia, Jacopo Poli € 14

TRENTINO ALTO ADIGE

Segnana Gentile € 12

Segnana Estrema € 12

LOMBARDIA

Saraceno Sforzato di Valtellina € 16

William's € 16

WHISKY & WHISKEY

ISLAY

Bowmore 8 yrs €14

Bowmore 12 yrs € 14

Caolila 12 yrs € 18

Lagavulin 16 yrs € 18

Laphroaig 10 yrs € 14

CAMPBELTOWN

Spring Bank Sherry Wood 10 yrs € 18

ISLAND

Talisker Isle of Skye 10 yrs € 16

Highland Park 12 yrs € 18

SPEYSIDE

Cragganmore 12 yrs € 16

Glenfiddich 18 yrs € 22

Glenlivet 1824 € 18

Macallan Amber € 15

Macallan Sienna € 22

HIGHLANDS

Oban 14 yrs € 14

Glenmorangie 10 yrs The Original € 14

BLENDED

Ballantine's € 12

Haig Dimple 15 yrs € 18

Famous Grouse € 12

J & B Rare € 12

Johnnie Walker Red Label € 12

Johnnie Walker Black Label € 16

Johnnie Walker Green Label € 20

Johnnie Walker Gold Label € 22

Johnnie Walker Blue Label € 48

Chivas Regal 12 yrs € 16

Chivas Regal 18 yrs € 22

Chivas Regal "Royal Salut" € 32

IRISH

Bushmills € 14

Jameson € 14

Tullamore Dew € 12

