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GRAND HOTEL GARDONE

QUANDO NELL'IMMEDIATO DOPOGUERRA
SIR WINSTON CHURCHILL SOGGIORNÒ
AL GRAND HOTEL ERA SOLITO TRASCORRERE
PIACEVOLI MOMENTI DI RELAX IN QUESTO BAR,
SORSEGGIANDO POL ROGER,
IL SUO CHAMPAGNE PREFERITO.
È IN SUO ONORE CHE QUESTO LOCALE
È STATO CHIAMATO "WINNIE'S BAR".



WHEN AFTER THE SECOND WORLD WAR,
SIR WINSTON CHURCHILL STAYED
AT THE GRAND HE USUALLY LOVED
TO SPEND LONG RELAXING HOURS
IN THIS BAR DRINKING HIS FAVOURITE
CHAMPAGNE, THE POL ROGER.
SINCE THEN THE BAR HAS BEEN CALLED
"WINNIE'S BAR" IN HIS HONOUR.

OUVERTURE

CHAMPAGNES

Pol Roger (*Riserva Grand Hotel*)

Pol Roger Rosé Vintage

Pol Roger Cuvée Winston Churchill

Bollinger Brut

Veuve Cliquot Yellow Label

Comtes de Champagne (*Blanc de Blancs Taittinger*)

Dom Perignon

Krug Grande Cuvée Brut

Cristal Roederer

FRANCIACORTA & SPUMANTI

Bellavista Brut (*Lombardia*)

Ferrari Perlé (*Trentino*)

Giulio Ferrari (*Trentino*)

Prosecco Mionetto (*Veneto*)

VINI BIANCHI - WHITE WINES

Lugana Santa Cristina (*Zenato, Lombardia*)

Müller Thurgau (*Pojer e Sandri, Trentino*)

Soave (*Pieropan, Veneto*)

Chardonnay "Cuvèe Frissonnière" (*Les Cretes, Val d'Aosta*)

Regaleali Sicilia (*Conte Tasca d'Almerita, Sicilia*)

Sauvignon (*Marco Felluga, Friuli*)

Collio Pinot Grigio (*Schiopetto, Friuli*)

Gavi di Gavi (*La Scolca, Piemonte*)

VINO ROSATO - ROSÉ WINE

Diamante Rosato (*Comincioli, Lombardia*)

VINI ROSSI - RED WINES

Cabernet Friuli Grave (*Pighin, Friuli*)

Chianti S. Cristina (*Antinori, Toscana*)

Curtefranca (*Ca' del Bosco, Lombardia*)

Montepulciano d'Abruzzo (*Cantina Tollo, Abruzzo*)

Amarone (*Allegri, Veneto*)

Brunello di Montalcino (*Castello Banfi, Toscana*)

Tignanello (*Antinori, Toscana*)

VINO DA DESSERT - DESSERT WINE

S. Martino della Battaglia liquoroso (*Spia d'Italia, Lombardia*)



PREMIER ACTE

MARTINIS

ATOMIC MARTINI

*Just like our Maestro and friend Tony has taught us!
Dry Martini sprayed with the atomizer and your favorite Gin or Vodka*

APPLE MARTINI

Sour Apple Pucker schnapps, freshly squeezed lime and Vodka

BASIL GRANDE MARTINI

*No relations with the most known character of Fawty Towers!!
But fresh basil leaves, fresh strawberries, cranberry juice,
Chambord, Grand Marnier, Vodka*

LEMON "DROPPED" MARTINI

*Careful not to really drop it!
Lemon juice, Orange Curacao, Vodka, sugar on the rim*

NUTS & BERRIES MARTINI

Chambord, Frangelico, Blackcurrant vodka, Vodka

DAIQUIRIS

DAIQUIRI NATURAL

*1912 - La Floridita bar in Habana. By Costantino "Costante" Ribailagua
Lime Juice, Maraschino, Sugar syrup, Havana club 3 años*

DAIQUIRI REBELDE

The digestive version of the family, with crème de menthe

HEMINGWAY SPECIAL

*Recipe prepared for the unforgettable writer,
double rum and grapefruit juice*

DAIQUIRI DE FRUTA

*With variety of fresh fruit:
banana, mango, peach, pineapple or strawberries*



PREMIER ACTE

COCKTAILS APERITIFS

CRYSTAL

Ideal to be tasted between the island of Curacao and Caracas but also on the shore of Gardone... Tio Pepe, Dry Martini, Cointreau, Bitter Campari

KAMIKAZE

Like a vodka gimlet just sweeter for the addition of Triple sec

MARGARITA

Dedicated to the famous American actress Marjorie King. Also in the strawberry version. Lime juice, Cointreau, Tequila, salt on the rim

MANHATTANS

1920 Manhattan club New York. Traditional, Dry, Medium or Perfect, it depends on your taste

NEGRONI

Giacosa Bar in Florence is where the most famous and strongest Italian aperitif was created Sweet Vermouth, Bitter Campari, Gin

SPARKLING COCKTAILS

BUCK'S FIZZ

Freshly squeezed oranges and Pol Roger

DANNUNZIANO

Concocted to commemorate the twinning between Gardone Riviera and Pescara (birth town of the famous poet Gabriele D'Annunzio), established here at the Grand in A.D. 2002. Blueberries, Aurum liqueur and Pol Roger

LE PIRATE '98

In memory of Marco Pantani on the winning year of Giro d'Italia e Tour de France: orange juice, Grenadine syrup, Cognac and Pol Roger

ROYAL PASSION

N.C.C. (National Cocktail Competition) '96: fresh passion fruit, Passoa, Bitter Campari and Spumante

TINTORETTO

Fresh pomegranate and Prosecco

LET YOURSELF BE SPOILT BY OUR VARIATION
OF APPETIZERS. ENJOY THE SUNSET ON OUR
OVER WATER TERRACE BY INDULGING
WITH AN APERITIF. EVERY EVENING
A DIFFERENT OFFER OF FINGER FOOD.



DEUXIÈME ACTE

TIKI & CARRIBEAN DRINKS

BEACHCOMBER'S GOLD

*Passion fruit and lime juice, honey, Angostura bitter,
Jamaican & Portorican white Rum*

GOOMBAY SMASH

*From Bahamas: pineapple, orange and lime juice, coconut cream,
Grenadine syrup, Galliano, Triple sec and Myers's rum*

MAI TAI

*Its creation is due to one of the most famous exponents of Rum mixing
"Trader Vic": in the Tahitian language it means "THE BEST"*

MOJITO/ROMA/MINT JULEP

*Three optimal ways to elaborate fresh mint leaves:
with Rum, Champagne or a good Bourbon whiskey*

MISSIONARY'S DOWNFALL

*By Donn the Beachcomber
fresh pineapple, honey, lime juice, Peach tree, Bacardi*

LONG DRINKS

CARIOCA

*N.C.C. '93 (qualifications): fresh mango, Blue Curacao, Bacardi,
Triplz sec Spumante*

LONG BEACH ICED TEA

*For those friends who want to hurt themselves but stay young at the
same time; cranberry in fact is rich of anti-oxidants.
Cranberry and lime juice and five white spirits!!*

"RAFFLES" SINGAPORE SLING

1915 Singapore by Ngiam Tong Boow. The recipe? ...Top Secret!

REVIVAL

*N.C.C. '93 (finalist): Grapefruit juice or fresh mapo (in season),
Grenadine syrup, Martini Rosato, Gin, tonic water*

DAILY SPECIALS

GIN & TONIC



DEUXIÈME ACTE

NON-ALCOHOLIC COCKTAILS

CEDRATINHA

*Be "green" and try this "0" Kilometre drink!
In fact it is from the near Salò that we receive the Cedrata Tassoni, main ingredient, with muddled limes and sugar cane*

PUSSY FOOT

One egg yolk, orange and lemon juice, splash of Grenadine syrup

VIRGIN COLADAS

"Trago nacional de Puerto Rico" 1954 Beachcomber bar by Ramon "Monchito" Marrero, this is the soft version with fresh fruit instead of rum. Your choice of banana, kiwi or strawberries

COCKTAILS DIGESTIVES & POUSSE CAFÉ

BALTIMORE EGG NOGG

*Don't wait for Christmas to have one!!
Egg yolk, milk, Madeira, Myers's rum and Brandy*

CAIPIRINHA/CAIPIROSKA

Also in all the other versions: strawberries, mango, passion fruit

COFFEES

From the more classical Irish to all the other numerous combinations with your favorite liquor

FIZZES & SOURS

Lemon juice, Sugar syrup and your favorite spirit

MUD SLIDE

Cream, Baileys, Kahlua and vodka

ROASTED/TOASTED ALMOND

Cream, Amaretto, Kahlua + Vodka for the Roasted one

SMOOTH LIFE

Frangelico & Baileys in layers

ST. PAOLI

My first ever!! Galliano, Mandarinetto & Cognac

AND A DIFFERENT COCKTAIL EVERY DAY
(CHECK WHAT'S ON TODAY
WITH OUR BAR STAFF)



ÉPILOGUE

APERITIFS

Aperol, Carpano Punt e mes, Campari, Cynar,
Dubonnet, Rabarbaro, Vermouths

DIGESTIVES

Absinthe, Averna, Branca menta, Fernet Branca,
Limoncello, Montenegro, Ramazzotti, Sambuca

Porto & Sherry

Porto Vintage

LIQUEURS

Amaretto, Anisette, Aurum, Benedictine, Baileys, Chambord, Chartreuse,
Cointreau, Drambuie, Frangelico, Galliano, Grand Marnier, Kahlua, Malibu,
Mandarinetto, Midori Melon, Peach Tree, Pernod, Peter Heering,
Sangue Morlacco, Southern Comfort, Strega, Tia Maria

SPIRITS

Gin, Tequila, Rum, Vodka

Premium Labels

Selection of Grappa

Eaux de Vie (*Williamine, Framboise, Kirsch*)

Armagnac, Brandy, Cognac, Calvados (*V.S.*)

Armagnac, Brandy, Cognac, Calvados (*V.S.O.P.*)

Hine Antique XO

Remy Martin XO, Bas Armagnac Laberdolive

Louis XIII de Remy Martin

WHISKIES

Scotch blended, Single Malt, Irish, Bourbon, Canadian

All the best Labels (*too many to mention them all!*)

Special Labels (*Please ask for the "Connoisseur's Whisky" separate list*)

ALL SOFT DRINKS

BIRRE - BEERS

Menabrea, Peroni Nastro Azzurro, Beck's,
Guinness Draught Can, Heineken, Corona

House Draught Beer

Weizen

CAFFETTERIA - HOT BEVERAGES

Espresso

Regular Coffee, Cappuccino

Teas: Assam, Ceylon, Darjeeling, Jasmine, Earl grey,

English breakfast, Lapsang Souchong

(*served with friandises in the afternoon*)

ROOM SERVICE



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COUP DE THÉÂTRE

DALLE 12.00 ALLE 14.00 E DALLE 19.00 ALLE 21.30
DALLE 14.00 ALLE 15.00
SOLO PIATTI FREDDI E SANDWICH
FROM 12 PM UNTIL 14 PM AND FROM 7 PM UNTIL 9.30 PM
FROM 2 PM UNTIL 3 PM
JUST COLD DISHES AND SANDWICHES

PIATTI FREDDI - COLD DISHES

MOZZARELLA DI BUFALA E POMODORO ALLA CAPRESE

Bufala mozzarella, tomato, fresh basil and rocket salad

PROSCIUTTO DI PARMA E MELONE

Parma ham with melon

INSALATA DEL GOLFISTA

Spinach, endive, asparagus, poached egg, parmesan

INSALATA ALLA NIZZARDA

Tuna fish, French beans, anchovies, hard-boiled egg, tomato, olives, potatoes and lettuce

CARPACCIO DI MANZO PECORINO E RUCOLA

A very thinly sliced raw beef fillet, with ewe's milk cheese and rocket salad

CAESAR SALAD

Chicken breast, anchovies sauce, parmesan, mayonnaise, croûtons, mustard

INSALATA DI MARE

A sea food salad

PANINI - SANDWICHES

Tutti serviti con patatine fritte o insalata

All served with French fries or salad

SANDWICH DI SALMONE CON RAFANO

A salmon sandwich with Horse-radish and mayonnaise

CLUB SANDWICH

Three layers of toasted bread, chicken breast, egg, tomato, grilled bacon mayonnaise

HAMBURGER (until h.14.00)

From a free range, with or without cheese

TONY'S SPECIAL

Roast beef, lettuce, tomato, mayonnaise

WINNIE'S 1948

Tomato, Bresaola (air dried beef), Goat cheese, rocket salad



COUP DE THÉÂTRE

PIATTI CALDI - HOT DISHES

PENNE ALL'ARRABBIATA (*Andrè Heller's taste*)

Penne with very spicy sauce!

SPAGHETTI CON SALSE A SCELTA

Carbonara, bolognese, pomodoro e basilico

Spaghetti with either bacon, cream and eggs, or minced meat sauce, or fresh chopped tomato and basil

RISOTTO AL GROPPELLO

Risotto with Gropello (a red wine from the territory)

LASAGNE

Home made baked lasagne

FANTASIA DI OMELETTE

Of your choice, served with French fries

COSTOLETTA MILANESE

Breaded veal cutlet with French fries

FILETTO DI COREGONE CON POMODORI E OLIVE

Whitefish fillet (typical of Lake Garda)

with chopped tomatoes and olives

DESSERTS

SEMIFREDDO AL "PASSION FRUIT"

A Passion fruit parfait

CREMA CATALANA

Baked custard with almonds

MACEDONIA DI FRUTTA

Fresh fruit salad

PREZZI COMPRESIVI DEL COPERTO
PRICES ARE INCLUSIVE OF TAXES AND COVER CHARGE



ALCUNI PUNTI DI INTERESSE

Il primo Cocktail Bar in un albergo fu aperto nel 1918 al Savoy di Londra da un barman americano venuto da Chicago, che seppe creare un ambiente dove unire la capacità di servire miscele alcoliche con l'abilità di coltivare il rapporto personale con il cliente. E già nel 1925 al Grand Hotel Gardone entrò in funzione un bar dove Mario Casonato iniziò a preparare cocktails, anche durante gli anni grigi della guerra, quando l'albergo era occupato da ufficiali tedeschi e trasformato in ospedale militare.

Dopo la guerra il bar continuò ad accontentare i clienti desiderosi di bere bene, con Gino Gheser negli anni '60, con Nino Pasini negli anni '70, per un ventennio circa con Tony Micelotta, mio stimato maestro, ed infine me stesso.

È con enorme orgoglio che raccolgo la loro eredità e mi appresto a scrivere un altro capitolo di questa gloriosa leggenda.

Confidando nel Vostro consenso non posso far altro che darVi il benvenuto al Winnie's Bar; augurandoVi un delizioso soggiorno all'insegna dell'eleganza e cortesia che ci contraddistinguono e congedarmi da Voi con il più classico degli auguri: SALUTE!



A FEW POINTS OF INTEREST

The first hotel's Cocktail Bar in Europe was opened at the Savoy Hotel in London in 1918, where an american bartender, shipped from Chicago to London's docklands, joined the art of mixing spirits and public relations, creating a sanctuary for his cosmopolitan clients. And in 1925 the bar at the Grand Hotel in Gardone rose the shaker up with Mario Casonato, who went on shaking even when the unbelievable happened, 1939-1945, when the hotel was patronised by german officers and converted in to hospital.

After the war the bar at the Grand goes on, better and better, with Gino Gheser during the sixties, Nino Pasini during the seventies, then for about twenty years Tony Micelotta, my esteemed Maestro, and now myself.

It's with enormous pride that I take their inheritance and I am about to write a new chapter of our glorious legend. This having been said and together with your agreement, I can do nothing else but welcome your to Winnie's Bar, wishing you a delightful stay, with the style and courtesy for which we are renowned, and leave you with the most classical of wishes: CHEERS!

Massimo Maruella