







BABL – AN EPICUREAN SHARING CONCEPT

“BABL-Be authentic Be Local” is the new Bar Gallia Epicurean sharing concept. Inspired by our origins and traditions. Babl represents the art of sharing what’s on the table – from traditional Milanese recipes to the Chefs’s southern souls.

STARTERS

Milanese-style meatballs with honey mustard	€ 12
Mother's Giardiniera (V) (L) 	€ 8
Truffled stuffed olive "Ascolana " style	€ 10

TO SHARE

Raw ham "Riserva" Marco d'Oggiono and flat bread	€ 22
"Like a Toast", focaccia from Bari, smoked bacon La Collinetta from Brianza and fontina	€ 22
Pan cooked pizza, raw ham Marco d'Oggiono and stracciatella cheese, basil, pepper	€ 24
Squids and artichokes pan, cherry tomatoes and mint	€ 36
Mediterranean bowl: brown rice, seabass tartare, tomatoes, olives and capers (L) (G)	€ 28
Veal meat balls, tomato and basil sauce	€ 20
Gragnano tubetti, borlotti beans, bacon and crunchy black cabbage	€ 22
Maccheroni with tomato sauce, pecorino and parmesan cheese (V)	€ 22
Sautéed rice, pecorino cheese, mint, crunchy artichoke and taggiasche olives	€ 30
Pumpkin cream, roasted pumpkin with tahina and pumpkin chips (L) (V) 	€ 18
Gratinated chicken with herbs, vegetable cassoulette (L)	€ 33
Beef tagliata, potatoes, Italian spinach and béarnaise sauce	€ 35
Seared cod, radish, chicory sprouts anchovies and lemon (G) (L)	€ 36
Red tuna tartare, radish salad, raisin and pine nuts (L) (G)	€ 32
Grilled vegetables (V) (L) 	€ 13
Baked or mashed potatoes (V) (G)	€ 10
Radish salad, raisin and pine nuts (L) (G) (V) 	€ 13
Mashed potatoes with truffle butter (V) (G)	€ 15

LASTLY

Our desserts selection	€ 13/Pc
Our Moka (4 coffee cups)	€ 14

(V) Vegetarian, (L) Lactose free, (G) Gluten free,  Vegan Coffee has the sustainability certificate.

WINES BY THE GLASS

SPARKLING

	Km/Hotel	Glass	Bottle
Franciacorta DOCG, Secolo Novo Brut Millesimato – <i>Le Marchesine</i> <i>100% Chardonnay</i>	80 km	€ 20	€ 90
Franciacorta DOCG, Grande Cuvée Alma non dosato – <i>Bellavista</i> <i>90% Chardonnay, 10% Pinot nero</i>	71 km	€ 17	€ 75
Conegliano Valdobbiadene, Rive di Collalto Extra Dry- Bianca Vigna <i>100% Glera</i>	245 km	€ 15	€ 60

CHAMPAGNE

Ruinart Brut – <i>Ruinart</i> <i>45% Pinot nero, 40% Chardonnay, 15% Meunier</i>		€ 25	€ 120
Ruinart Rosé – <i>Ruinart</i> <i>55% Pinot nero, 45% Chardonnay</i>		€ 31	€ 155

NON-ALCOHOLIC

Dr. Fischer Steinbock		€ 12	€ 45
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WHITE

Lugana DOC, Brolettino – <i>Cà dei Frati</i> <i>100% Turbiana</i>	128 km	€ 15	€ 55
Pinot Grigio IGP – <i>Monsupello</i> <i>100% pinot grigio</i>	83 km	€ 14	€ 45
Curtefranca Vigna Convento SS Annunciata – <i>Bellavista</i> <i>100% Chardonnay</i>	77 km	€ 15	€ 55
Sauvignon Parcella 602 Piemonte DOC- <i>I Parcellari</i> <i>100% Sauvignon</i>	133km	€ 17	€ 70

ROSE

Sotto campo- <i>Prime Altire</i> <i>100% merlot</i>	68km	€ 14	€ 45
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RED

Valpolicella Ripasso DOC- <i>Kyrenia</i> <i>45% Corvina, 35% Corvinone, 15% Rondinella, 5% Oseleta</i>	164km	€ 17	€ 75
Corte del Lupo, Curtefranca DOC – <i>Ca' Del Bosco</i> <i>33% Cabernet Sauvignon, 38% Merlot, 22% Cab. Franc</i>	79km	€ 17	€ 75
Pinot nero dell'Oltrepò Pavese Riserva DOC, Giorgio Odero – <i>Frecciarossa</i> <i>100% Pinot nero</i>	66 km	€ 18	€ 80
M.A.S. IGT – <i>Il Calepino</i> <i>100% Merlot</i>	67 km	€ 18	€ 80

DESSERT

Moscato di Scanzo DOCG – <i>Pagnoncelli Folcieri</i> <i>100% Moscato</i>	54 km		€ 110
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OUR COCKTAILS

Via Montenapoleone (Destination Cocktail)	€ 21
<i>Gin District Montenapoleone fat washed with rosemary olive oil, Amber Vermouth</i>	
Mezcal old fashioned	€ 21
<i>Los siete misterios mezcal, Calvados Drouin, agave syrup, orange & mandarin bitter</i>	
Mandarin Martini	€ 21
<i>Ketel one vodka, Lillet blanc, tangerine liqueur</i>	
The Grand	€ 23
<i>Grand marnier, beefeater gin, liquid sugar, lemon juice, Ruinart brut</i>	
Godfather	€ 21
<i>Ballantines 12y, umeshu, amaretto liqueur</i>	
Brandy Manhattan	€ 21
<i>Black label brandy, red vermouth, Strega liqueur, chocolate bitter</i>	
Malfy way	€ 21
<i>Graprefruit Malfy gin, elderberry liqueur, bitter Campari, London Essence grapefruit pink soda</i>	

LOW ALCOHOL COCKTAILS

Fig Mule	€ 21
<i>Tanqueray 00 alcohol free, figs liqueur, lime juice, London essence ginger beer</i>	
Floral Scent	€ 21
<i>Elderberry liqueur, raspberry puree, lime syrup, Luirisa gazzosa</i>	

OUR MOCKTAILS

Spritz vibrante	€ 19
<i>Vermouth alcohol free, alcohol-free sparkling wine, soda water</i>	
Autumn in the air	€ 19
<i>Tanqueray 00 alcohol free, apple juice, cranberry juice, London essence ginger ale</i>	
Like a pinacolada	€ 19
<i>Tanqueray 00 alcohol-free, cocco syrup, lemon juice, London essence pineapple</i>	

GALLIA LOUNGE'S NEGRONI

Conte Negroni	€ 21
<i>Sabatini gin, Bitter Campari, Red vermouth</i>	
Lucien Gaudin	€ 21
<i>Beefeater gin, Bitter Campari, Dry vermouth, Cointreau</i>	
Smoked Negroni	€ 21
<i>Bitter Campari, Vida del Maguey mezcal, Red vermouth, Agave syrup, Lurisia chinotto</i>	
Cynar Negroni	€ 21
<i>Marton's gin, Cynar, Red vermouth</i>	

Some dishes may contain frozen products at the origin. We welcome enquiries from customers who wish to know. Whether any dishes contain ingredients, please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request. Fish intended to be eaten raw has been pre-treated (frozen) in accordance with legislative requirement.