




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.




**YOU
EAT
WE
GIVE**

THANK YOU FOR DINING WITH US
During October we are donating 1 euro if you choose
to have our “Maccheroni with tomato sauce,
pecorino and parmesan cheese” to Aktion Mensch.

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
Mountain poached egg, potatoes cream with truffle and parmesan fondue (V)	€ 18
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, chanterelles mushrooms (G)	€ 28
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
"Pappa al pomodoro" and salted cacciarolo squid with burrata cheese (G)	€ 28
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
-----------------------	--	------	------

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

ROSÉ

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

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
-----------------------------------------------------------------------------	-------	--	-------

OUR COCKTAILS

The white	€ 21
<i>Biancosarti, white vermouth, brine, orange & mandarin bitter</i>	
Via Montenapoleone (Destination Cocktail)	€ 21
<i>Gin District Montenapoleone fat washed with rosemary olive oil, Amber Martini Reserve</i>	
Carcadet Margarita	€ 21
<i>Tequila Altos, lime juice, carcadet syrup</i>	
Vieux Carrè	€ 23
<i>Woodford Reserve, Clement rhum Vieux Agricole, red vermouth Cocchi, Strega liqueur, Peychaud's bitter</i>	
Mezcal old fashioned	€ 23
<i>Los siete misterios mezcal, Calvados Drouin, agave syrup, orange & mandarin bitter</i>	
Yellow beauty	€ 25
<i>Mango puree, mint leaves, lime juice, Absolut Elyx, Ruinart brut</i>	
Pineapple Fizz	€ 21
<i>Bacardi rum, Santa Teresa rum, lime juice, almond syrup, London Essence pineapple</i>	
Paloma	€ 21
<i>Tequila Altos, Italicus, lime juice, agave syrup, London essence grapefruit</i>	

LOW ALCOHOL COCKTAILS

Mango vibes	€ 21
<i>Lychee liqueur, mango puree, lemon juice, agave syrup, Ginger ale</i>	
Floral Scent	€ 21
<i>Tanqueray 00, elder liqueur, grapefruit juice, gazzosa</i>	

OUR MOCKTAILS

Like a Negroni	€ 19
<i>Tanqueray 00, San Bitter, Vermouth alcohol free</i>	
Like a Bellini	€ 19
<i>Peach puree, Fischer alcohol free sparkling wine</i>	
Cranberry Fizz	€ 19
<i>Tanqueray 00, cranberry juice, lemon juice, agave syrup</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. Our seafood is certified from sustainable sources. Service and V.A.T included.