## (B) <br> BOLLICINE\&Co.

CHAMPAGNEBAR

PARIS-GIVERNY
DESIGNEROUTLET

FOOD \& DRINK EXPERIENCE

Taglierè Group Hospitality was born in 2018 from the desire to share the beauty and goodness of Italian taste. Today, it is an international reference point in the prestige hospitality sector.
Members of the group include Bollicine\&Co., the collection of Italian Champagne Bars located in the world's most exclusive shopping villages; It is dedicated to those who wish to immerse themselves in Italian taste and experience beauty, wellness and the joy of living. Let's toast together!

## PARTNERS

rance 1743

MOËT \& CHANDON
CHAMPAGNE
Veuve Clicquot


## CHAMPAGNE SEIECTION

Mercier Brut

Moët \& Chandon Impérial Brut

Moët \& Chandon Impérial Rosé

Moët \& Chandon Grand Vintage 2015

Veuve Clicquot Rosé

Veuve Clicquot Extra Brut Extra Old
20

Veuve Clicquot La Grande Dame 2015 190

Dom Pérignon Vintage 2013

Krug Grand Cuvée 195

Armand de Brignac Brut Gold

## WINES

Château d'Esclans Côtes de Provence
Rosé Whispering Angel 10
Cloudy Bay Sauvignon Blanc 12
Cloudy Bay Chardonnay 12
Cloudy Bay Pinot Noir 12

## PROSECCO

Cipriani Prosecco Doc Brut 9

CANAPÉ
SERVED IN THREE PIECES
Avocado Cream, Prawns and Lime 6
Gorgonzola Cream, Walnuts and Pears 6
Cream of Parmesan Cheese, Strawberries
and Balsamic Vinegar 6

SAY CHEESE!
Parmesan Cheese, Balsamic Vinegar and Walnuts 8
Camembert, Fig jam and fresh Pears 8
Blue d'Auvergne with Sauvignon jelly and Gin Apricots 8

## ITALIAN EXCEIIENCE

## PASTA

Tagliolini with Bolognese Ragout 18
Tagliolini with Pesto Sauce 18
Tagliolini with Citrus Prawns 22

## RISOTTO \& CO.

Champagne and Black Truffle 28
Champagne, Green Tea and Oysters 24
Champagne, Beetroot and Tapioca's Pearls 18

TARTARE
Beef with Parmesan Cheese and Hazelnuts* 20
Salmon, Avocado and Beetroot* 19
Tuna with Confit Tomatoes and Citronette* 19

FOCACCIA \& CO.

Burrata, Cherry Tomatoes and Anchovies 10
Burrata and Culatello di Zibello PDO 12
Burrata and Prawns 12

## SAIADS

BOLLICINE\&CO.SALAD 12
Misticanza, Pears, Walnuts, Fennels and Balsamic Vinaigrette

GREAT CAESAR 15
Misticanza, Chicken, Culatello di Zibello PDO, Parmesan Cheese, Yogurt Dressing
MINI SANDWICHES SERVED IN TWO PIECES
Spirulina Bread with Prawns, Basil Cream Cheese, Salad and Cherry Tomatoes 10
Beetroot Bread with Parma Ham PDO, Gorgonzola and Pink Mayonnaise 10
Pumpkin Bread with Beef Carpaccio, Mustard Mayonnaise, Parmesan Cheese and Arugula 10

## GOID SEIECTION

FISH
Fine De Claire Oysters, Mignonette Sauce, Strawberries and Lemon 3/6/9 pieces 15/30/45
Volzhenka Oscietra Caviar served with Warm Bread and Dill Sour Cream 120

## MEAT

Jamón ibérico, Pickled Vegetables and Tomato Bread 25

## Culatello di Zibello PDO, Butter and Giardiniera 18

Grand Italian Antipasto - suggested for two 28

## TRUFFLE

Fried Eggs with Black Truffle 18
Beef Carpaccio with Black Truffle 25

TRUFFLE TASTING
IN THREE COURSES 65
Fried Eggs with Black Truffle
Risotto, Champagne and Black Truffle
Beef Carpaccio with Black Truffle

## DESSERTS

Tiramisù* 8
Berry Cheesecake 8
Sacher Cake* 8

## SMALI <br> PATISSERIE

Macarons (choice of flavors)* 2
Fior di Pistacchio* 2
Cream Krapfen* 2

## SOFT DRINKS

Still/Sparkling Water 0,75 I 7
Coca Cola Regular/Zero 0,33 I 4,5
Tonic Water 4,5
Orangina Original/Rouge 0,25। 4,5

## COFFEE

Illy Espresso 3
Illy Decaffeinated Coffee 3
Illy American Coffee 3,5
Illy Cappuccino 4
Cova Hot Chocolate 7
Tea Selection 5,5

## PAIRINGS

FOCACCIA GOURMET
\& ITALIAN SPRITZ 22
Focaccia Gourmet \& Italian Spritz
OYSTERS \& ROSÉ
OF PROVENCE 25
Oysters Fine de Claire (3 pieces)
\& Glass of Whispering Angel Rosé
CULATELLO
\& CHAMPAGNE ROSÉ 38
Culatello di Zibello PDO 18-22 months \& Glass of Champagne Veuve Clicquot Rosé

MACARONS
\& CHAMPAGNE 20
Macarons (3 pieces) \& Glass of Champagne
Moët \& Chandon Impérial Brut
CAVIAR, DARK CHOCOLATE \& COCKTAIL 45

Volzhenka Oscietra Caviar, Dark Chocolate \& Cocktail

## COCKTAII

Italian Spritz 12
Chandon Garden Spritz 12
Original Bellini 12
Gin Tonic 12
Negroni 12
Americano 12

## SPIRITS

Belvedere Vodka 8
Hennessy V.S Cognac 10
Ardbeg An Oa Whisky 10

