

BOLLICINE&Co.
CHAMPAGNE BAR

INGOLSTADT
VILLAGE





FOOD & DRINK
EXPERIENCE

LET US TELL YOU A STORY

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!*

CHAMPAGNE SELECTION

	 100 ml	 750 ml
Moët & Chandon Impérial Brut	14	84
Moët & Chandon Impérial Rosé	18	108
R de Ruinart Brut	18	108
Ruinart Rosé	23	138
Ruinart Blanc de Blancs	23	138
Veuve Clicquot Rosé	20	120
Veuve Clicquot La Grande Dame 2015		190
Dom Pérignon Vintage 2013		180
Krug Grand Cuvée		195
Armand de Brignac Brut Gold		360

PARTNERS

FRANCE  1743
MOËT & CHANDON
CHAMPAGNE


Ruinart
LA PLUS ANCIENNE MAISON
DE CHAMPAGNE



WINES

Château d'Esclans Côtes de Provence
Rosé Whispering Angel 10

Cloudy Bay Sauvignon Blanc 12

Cloudy Bay Pinot Noir 12

PROSECCO

Cipriani Prosecco Doc Brut 9

BEER

Schimpf Hell (Lager) 0,5l 6

FINGERS

PERFECT TO SHARE

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 10
- Rauchkäse, Hazelnuts and Honey 8
- Allgäuer Emmentaler, Dried Fruit and Fig Jam 8

MINI SANDWICHES

SERVED IN TWO PIECES

- Spirulina Bread with Prawns, Basil Cream Cheese, Salad and Cherry Tomatoes 9
- Beetroot Bread with Parma Ham PDO, Gorgonzola and Pink Mayonnaise 9
- Pumpkin Bread with Beef Carpaccio, Mustard Mayonnaise, Parmesan Cheese and Arugula 9

ITALIAN EXCELLENCE

PASTA

- Tagliolini with Bolognese Ragout 18
- Tagliolini with Citrus Prawn 22
- Tagliolini, Champagne and Black Truffle 25

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

GOLD SELECTION

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 22

TRUFFLE TASTING IN THREE COURSES 60

- Fried Eggs with Black Truffle
- Tagliolini, Champagne and Black Truffle
- Beef Carpaccio with Black Truffle

SALADS

BOLLICINE&CO. SALAD 12

- Misticanza, Pears, Walnuts, Fennels and Balsamic Vinaigrette

GREAT CAESAR 15

- Misticanza, Chicken, Culatello di Zibello PDO, Parmesan Cheese, Yogurt Dressing

RAINBOW QUINOA 15

- Quinoa Salad, Smoked Salmon, Tomatoes, Arugula and Avocado Cream

DESSERTS

- Tiramisù* 8
Berry Cheesecake 8
Sacher Cake* 8

SMALL PATISSERIE

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

SOFT DRINKS

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

COCKTAIL

- Italian Spritz 10
Chandon Garden Spritz 10
Original Bellini 10
Gin Tonic 12
Negroni 12
Americano 12

In accordance with Reg. 1169/11 visit our website bollicineandco.com
to view allergens contained in our dishes, under Menu.
The dishes or ingredients marked with "*" are deep-frozen or frozen
at the origin by the manufacturer.

bollicineandco.com | [@bollicineandco](https://www.instagram.com/bollicineandco)

Bollicine&Co. Champagne Bar, in collaboration with Poldo Dog Couture, is a pet-friendly space.