



DEJA BLU

FINE DRINKING
& Gourmet

Cocktail

DEJA BLU JOURNEY

APERITIF "BELLE EPOQUE"

**

FROM OUR KITCHEN MIXOLOGY
MOJITO CAPRESE

**

AGED BOULEVARDIER

Risotto with Basil Pesto, Dry Tomato and Burrata Cheese

**

OUR SIDE

**Tuna Tataki, Lemon Mayonnaise,
Black Garlic and "Giardiniera"**

**

SWEET TEMPTATIONS

€ 75

DEJA HITS

FROM OUR KITCHEN MIXOLOGY
MOJITO CAPRESE

BARDOLINO SOUR

Beef Tartare and Horseradish

Risotto with Basil Pesto, Dry Tomato and Burrata Cheese

SWEET TEMPTATIONS

€ 55

WHY NOSH?

FROM OUR KITCHEN MIXOLOGY
MOJITO CAPRESE

**

1 COCKTAIL

4 Canapè

**

1 "NOSH" OF YOUR CHOICE

€ 34

**ALSO AVAILABLE IN THE
NON-ALCOHOLIC VERSION**

DEJA BLU JOURNEY

Wine
SPARKLING APERITIF

FROM OUR KITCHEN MIXOLOGY
MOJITO CAPRESE

MONTEVERRO VERMENTINO I.G.T.

Risotto with Basil Pesto, Dry Tomato and Burrata Cheese

"TESTA ROSSA" PASETTI

**Tuna Tataki, Lemon Mayonnaise,
Black Garlic and "Giardiniera"**

SWEET TEMPTATIONS

€ 75

DEJA HITS

FROM OUR KITCHEN MIXOLOGY
MOJITO CAPRESE

"CORDEROSA" LE VIGNE DI SAN PIETRO

Beef Tartare and Horseradish

Risotto with Basil Pesto, Dry Tomato and Burrata Cheese

SWEET TEMPTATIONS

€ 55

WHY NOSH?

FROM OUR KITCHEN MIXOLOGY
MOJITO CAPRESE

**

1 SPARKLING APERITIF

4 Canapè

**

1 "NOSH" OF YOUR CHOICE

€ 34

**APULIAN FOCACCIA AND BREADSTICKS
ARE INCLUDED WITH EVERY SELECTION**

SIGNATURE FLIGHTS

4 SIGNATURE COCKTAIL TASTINGS

Bardolino Sour, Tropi Passion, Plus Ultra, Smoked Paloma

€ 30

NOSH

Our variety of gourmet tastings from our Show Cooking. One leads to another!

BEEF TARTARE AND
HORSERADISH € 12

RISOTTO WITH BASIL PESTO, DRY
TOMATO AND BURRATA CHEESE € 12

TARTLET WITH VEGETABLES, SMOKED
BUFFALO RICOTTA CHEESE AND
SALTED CARAMEL € 12

SHRIMP AND VEGETABLE TEMPURA € 12

TUNA TATAKI, LEMON MAYONNAISE,
BLACK GARLIC AND "GIARDINIERA" € 12

CRISPY OCTOPUS, TOMATO, ROCKET
SALAD, CELERY, ONION AND PARMESAN € 12

MOJITO CAPRESE € 15

From our KITCHEN MIXOLOGY

SWEET TEMPTATIONS € 12

COCKTAIL

BELLE EPOQUE	€ 13
Italicus Bergamot's Rosolio, Champagne Sweet & Sour, Pineapple, Grapefruit Juice, Magic Velvet.	
BARDOLINO SOUR	€ 13
Rye Whiskey, Raspberry Shrub with Bardolino Superiore DOCG Vinegar, Magic Velvet.	
TROIPASSION	€ 13
Cachaça, Coconut and Curry Cordial, Lime, Passoa Foam and Cranberry.	
SMOKED PALOMA	€ 12
Mezcal, Lime, Agave Syrup, Grapefruit Soda.	
PLUS ULTRA	€ 13
Cinzano Aged in Oak Barrels, Mezcal, Pepper and Vanilla Syrup , Pepper Tea, Campari, Rosemary.	
COCKTAIL OF THE MONTH	€ 13
Ask our Barman!	
ULTIMA PALABRA	€ 13
Tequila, Maraschino, Lime, Tarragon Syrup.	
AGED COCKTAIL	€ 15
Negroni, Boulevardier and Manhattan aged in Walnut, Oak and Chestnut barrels.	
BELLINI, ROSSINI, TESTA ROSSA	€ 16

ALCOHOL FREE

TELL ME WHY	€ 12
Yellow Pepper Syrup, Maracuja Water, Basil Mousse, Sour Pepper Powder.	
BUBBLES & BERRIES	€ 12
Sweet & Sour Bardolino, Raspberry Puree, Raspberry Soda, Caper Powder.	
PURPLE BLOSSOM	€ 12
Tanqueray 0, Lavender Syrup, Lime, Orgeat Syrup, Vegan Cream.	

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LACUS BARDOLINO DRY GIN	€ 10
PROFESSORE "MADAME"	€ 10
THE DRY GIN ILLUSIONIST	€ 8

SOFT DRINKS AND BEERS ON REQUEST.

WINE

Sparkling

CUVÉE ROYAL ANTINORI Franciacorta D.O.C.G.	€ 65
BRUT ROSÈ ANTINORI Franciacorta D.O.C.G.	€ 75
"DOM JUROSA" BRUT LIS NERIS Chardonnay	€ 73
BRUT RESERVE CHARPENTIER Champagne A.O.C	€ 95
ROSÈ PRESTIGE CHARPENTIER Champagne A.O.C	€ 120

White

MONTEVERRO Vermentino Toscana I.G.T.	€ 42
"RONCO DELLE MELE" VENICA Sauvignon del Collio Friulano D.O.C.	€ 89
MANICOR Moscato Giallo Bio Vegan	€ 45
"JUROSA" LIS NERIS Friuli Isonzo D.O.C Chardonnay	€ 59

Rosè

"CORDEROSA" LE VIGNE DI SAN PIETRO Bardolino Chiaretto D.O.C.	€ 38
"TESTA ROSSA" PASETTI Rosato Terre Aquilane I.G.T.	€ 45
"LE ROSE DE MANICOR" MANICOR Vigneti delle Dolomiti I.G.T.	€ 58

Red

"REFOLÀ" LE VIGNE DI SAN PIETRO Veneto I.G.T.	€ 120
"TESTAROSSA" PASETTI Montepulciano di Abruzzo D.O.C.	€ 45
"MISSONI" FEUDI DEL PISCIOTTO Terre Siciliane I.G.T. Nero d'Avola	€ 45
"CARANDELLE" PODERE SAN CRISTOFORO Maremma Toscana D.O.C.	€ 52



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& Gourmet

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Open every evening from 6.30 pm to 11 pm.

Thursday evening Event on the Panoramic Terrace
from 7 p.m. with live music.
(June to September)



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