



DEJA BLU

FINE DRINKING

& Gourmet

Tasting

DEJA BLU JOURNEY

COCKTAIL € 75

WELCOME ENTRÉE

The Pinzimonio from Cocktail to Vegetable!

BLU SHARING

4 Finger Food Tasting

SAFFRON RISOTTO WITH RED PRAWN
CRUDITÉ AND BAY LEAF POWDER



BELLE EPOQUE

BEEF TENDERLOIN BITE WITH
ORIENTAL VEGETABLES AND GREEN
PEPPER SAUCE



BARDOLINO SOUR

RASPBERRY, TONKA BEAN, WHITE
CHOCOLATE AND MASCARPONE CHEESE



MARTINI EXPRESS

Also available in a Non-Alcoholic version

WINE € 75

WELCOME ENTRÉE

The Pinzimonio from Cocktail to Vegetable!

BLU SHARING

4 Finger Food Tasting

SAFFRON RISOTTO WITH RED PRAWN
CRUDITÉ AND BAY LEAF POWDER



VERMENTINO "MONTEVERRO"

BEEF TENDERLOIN BITE WITH
ORIENTAL VEGETABLES AND GREEN
PEPPER SAUCE



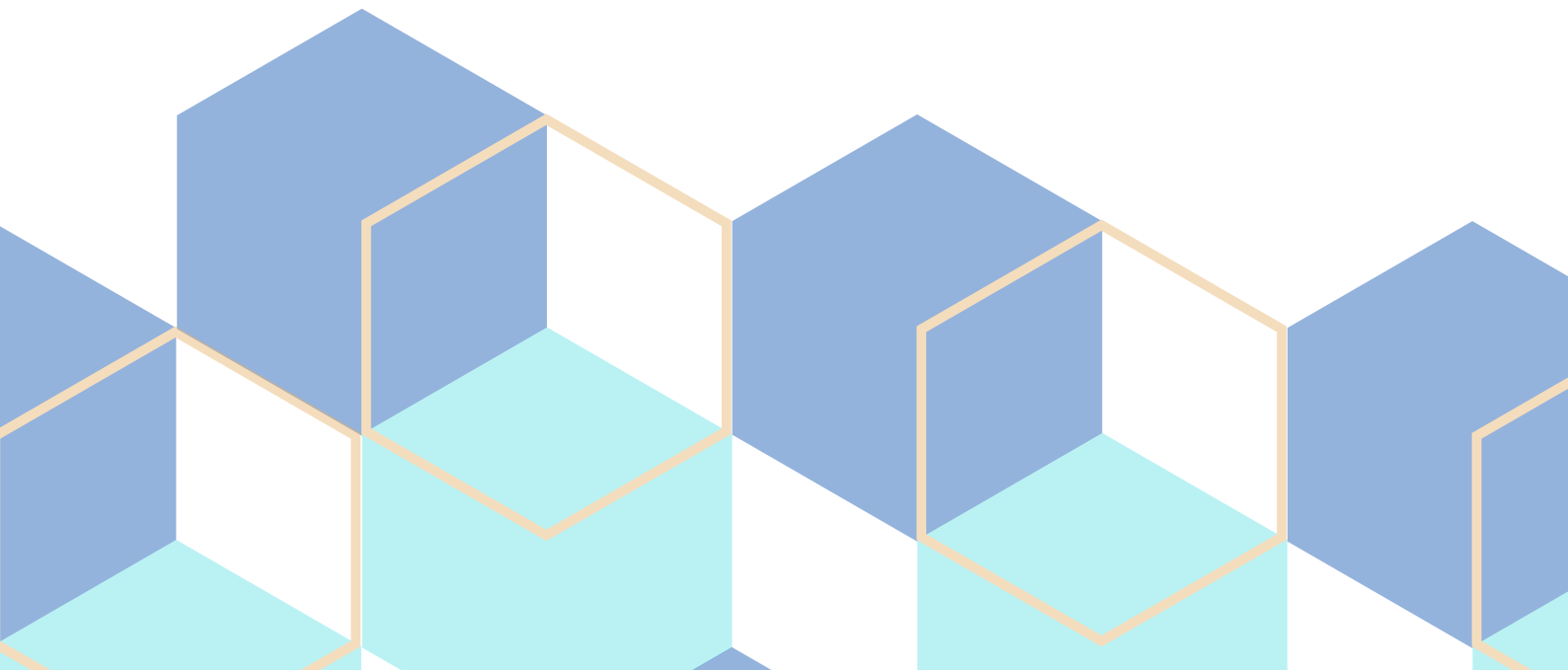
PRIVILEGIA "LONARDI"

RASPBERRY, TONKA BEAN, WHITE
CHOCOLATE AND MASCARPONE CHEESE



PASSITO "ZENI"

***Apulian Focaccia and Breadsticks are included in the
Deja Blu Journey Menu and À la Carte dishes***

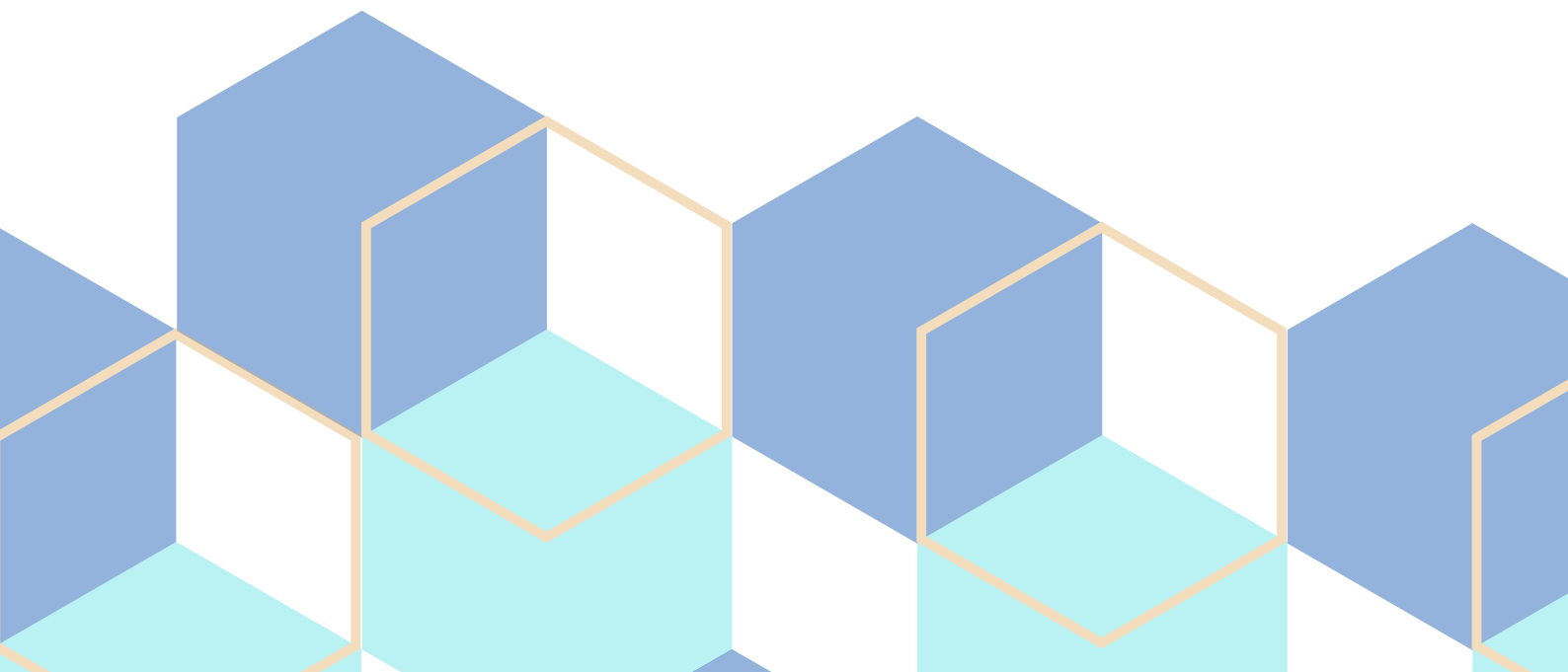


Dinner

À LA CARTE

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|---|------|
| BLU SHARING Selection of Finger Food for 2 People | € 25 |
| TACOS WITH CRISPY OCTOPUS, MANGO CHUTNEY AND SMOKED POTATO | € 15 |
| TEMPURA OF PRAWNS AND CUTTLEFISH WITH CRUNCHY VEGETABLES AND TARTAR SAUCE | € 18 |
| BEEF TARTARE, BRIOCHE BREAD, SUMMER TRUFFLE AND AVOCADO | € 18 |
| "CACIO E PEPI" RISOTTO WITH LEMON, PEAS AND ALMONDS | € 18 |
| TURBOT WITH ZUCCHINI AND CRISPY ZUCCHINI FLOWER SCAPECE STYLE | € 22 |
| BEEF TENDERLOIN BITE WITH ORIENTAL VEGETABLES AND GREEN PEPPER SAUCE | € 25 |
| PASSION FRUIT, PINEAPPLE AND PISTACHIO | € 12 |

Apulian Focaccia and Breadsticks are included in the Deja Blu Journey Menu and À la Carte dishes



Drinks

COCKTAIL

BARDOLINO SOUR € 14

Rye Whiskey, Raspberry Shrub with Bardolino Superiore
DOCG Vinegar and Bardolino D.O.C. Syrup, Magic Velvet.

SPICY MARGARITA € 14

Tequila, Cointreau, Lime Juice, Syrup
Chilli Syrup, Tajin.

ALPINE NECTAR € 14

Sakè, Braulio, Lemon Juice, Honey.

DEJA PALOMA € 14

Tequila, Bitter Fusetti, Pink Grapefruit Soda,
Agave Syrup.

WHITE NEGRONI € 13

Q Bitter Bianco, Tanqueray 10, Noilly Prat.

THE GENTLEMAN € 13

Jameson, Pistachio Barley.

BELLE EPOQUE € 13

Sweet & Sour Champagne, Italicus Bergamot Rosolio,
Pineapple Puree, Grapefruit Juice, Magic Velvet.

OUR DAIQUIRY € 13

Rum Mix, Sugar Syrup, Lime Juice.

SOL DE BRUMA € 13

Cachaca, Sorbole, Citrus Syrup, Bitter Cirò.

WASBI ZEN € 13

Sakè, Lime Juice, Acacia Honey, Wasabi Soda.

OUR SIDE € 13

Jalapeno Vodka with Mint and Basil, Lemon,
Sugar Syrup.

SAKÈ TRUFFLE MARTINI € 15

Sakè, Rhubarb Syrup, Vermouth Dry,
Lemon Juice, Truffle.

MARTINI EXPRESS € 13

Espresso, Bitter Fusetti with Cocoa, Disaronno, Cointreau.

AKCOHOL FREE

SENCHABI € 12

Sencha Tea, Lime Juice, Acacia Honey, Wasabi Soda.

SPARKLING LADY € 12

Gin 0.0, Pistachio Barley, Passion Fruit Soda.

LIGHT MIST € 12

Fake Whisky, Timut Pepper & Vanilla Syrup, Superjuice.

GARIBALDINO € 12

Amarico Bitter, Orange Juice.

VIRGIN PALOMA € 12

Amarico Bitter, Agave Syrup, Lime Juice,
Pink Grapefruit Soda.

MANGO SERENADE € 12

Gin 0.0, Mango Chutney, Superjuice.

CITRUS NOIRE € 12

Rhubarb Syrup, Lemon Juice, Martini 0.0,
Truffle, Soda.

FRENCH TEA € 12

Earl Grey, Champagne Sweet & Sour, Pineapple,
Grapefruit Juice, Magic Velvet.

CIRÒ € 12

Gin 0.0, Citrus Syrup, Superjuice, Bitter Cirò.

ESPRESSO TONIC € 12

Coffee, Tonic Water, Orange and Agave Syrup.

AND MORE...

LACUS BARDOLINO DRY GIN € 10

PROFESSORE "MADAME" € 10

THE DRY GIN ILLUSIONIST € 8

BEER KÖNIG LUDWIG € 7,50

BEER CORONA € 6,30

SOFT DRINKS € 4,50

WATER (STILL AND SPARKLING) € 8



WINE

Sparkling Wines

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|---|-------|
| CUVÉE ROYAL ANTINORI Franciacorta D.O.C.G. | € 65 |
| BRUT ROSÈ ANTINORI Franciacorta D.O.C.G. | € 75 |
| "AMEDEO" CÀ RUGATE Pas Dosè | € 59 |
| BRUT RESERVE CHARPENTIER Champagne A.O.C | € 95 |
| ROSÈ PRESTIGE CHARPENTIER Champagne A.O.C | € 120 |

White Wines

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| MONTEVERRO Vermentino Toscana I.G.T. | € 42 |
| "RONCO DELLE MELE" VENICA Sauvignon del Collio Friulano D.O.C. | € 89 |
| "VORBERG" TERLAN Pinot Bianco D.O.C. | € 72 |
| "JUROSA" LIS NERIS Friuli Isonzo D.O.C Chardonnay | € 59 |

Rosè Wines

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|---|-------|
| "BANDOL" CHATEAU DE PIBARNON Mourvedre & Cinsaul | € 110 |
| "LE ROSE DE MANICOR" MANICOR Vigneti delle Dolomiti I.G.T. | € 58 |

Red Wines

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| "REFOLÀ" LE VIGNE DI SAN PIETRO Veneto I.G.T. | € 120 |
| "TESTAROSSA" PASETTI Montepulciano di Abruzzo D.O.C. | € 45 |
| VALPOLICELLA SUPERIORE ROCCOLO GRASSI Valpolicella Superiore D.O.C. | € 65 |
| "PRIVILEGIA" LONARDI Rosso Veronese I.G.T. | € 49 |



DEJA BLU
FINE DRINKING
& Gourmet

Via Santa Cristina 5, Bardolino - Lago di Garda
Tel. +39 045 6210857 - Email info@colorhotel.it

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)



  @dejablu.bar