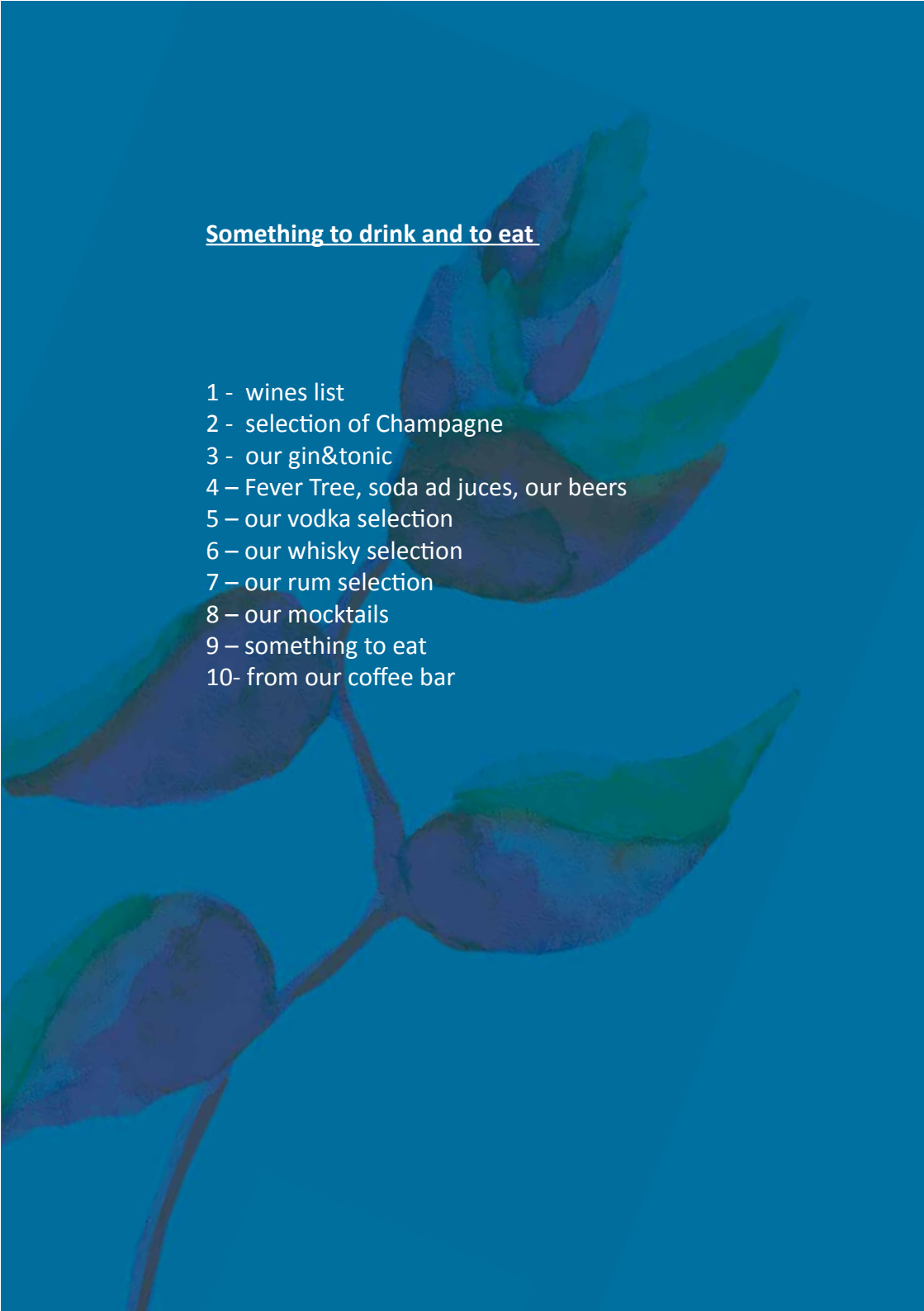


Via dell'Orso **6** Bologna
HOTEL METROPOLITAN
& MET'S Apartment
★★★★★

Something to drink and to eat



Something to drink and to eat

- 1 - wines list
- 2 - selection of Champagne
- 3 - our gin&tonic
- 4 – Fever Tree, soda ad juices, our beers
- 5 – our vodka selection
- 6 – our whisky selection
- 7 – our rum selection
- 8 – our mocktails
- 9 – something to eat
- 10- from our coffee bar

Something to eat

Something to drink

Or “Sipping 2.5”

“Sipping 2.5” è un progetto culturale che vuole riportare il consumo dei grandi distillati, frutto del savoir-faire dell'uomo, nella convivialità della tavola, in food pairing o a fine pasto

Questo progetto si fonda sull'introduzione della dose 2.5 cl che rende possibile la degustazione di un grande distillato a un prezzo accessibile, servendo una quantità alcolica pari a quella di un bicchiere di vino

“Sipping 2.5” is a cultural project that aims to bring the consumption of great spirits, the fruit of man's savoir-faire, back into the conviviality of the table, in food pairings or at the end of a meal

This project is based on the introduction of the 2.5 cl dose which makes it possible to taste a great spirit at an affordable price, serving an alcoholic quantity equal to that of a glass of wine

Wines list

Vini al calice e in bottiglia

Wines by the glass/wines by bottle

Col Vetoraz Valdobbiadene	glass 10,00€ - bottle 35,00€
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Franciacorta Mosnel	bottle 60,00€
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Cà del Bosco CUVÉE PRESTIGE	bottle 80,00€
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Pignoletto superior Docg	glass 10,00€ - bottle 30,00€
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Selezione Villa Russiz

Pinot Grigio	glass 10,00€ - bottle 35,00€
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Chardonnay	glass 10,00€ - bottle 35,00€
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Ribolla gialla	glass 10,00€ - bottle 35,00€
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Merlot	glass 10,00€ - bottle 35,00€
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Pinot nero	glass 10,00€ - bottle 35,00€
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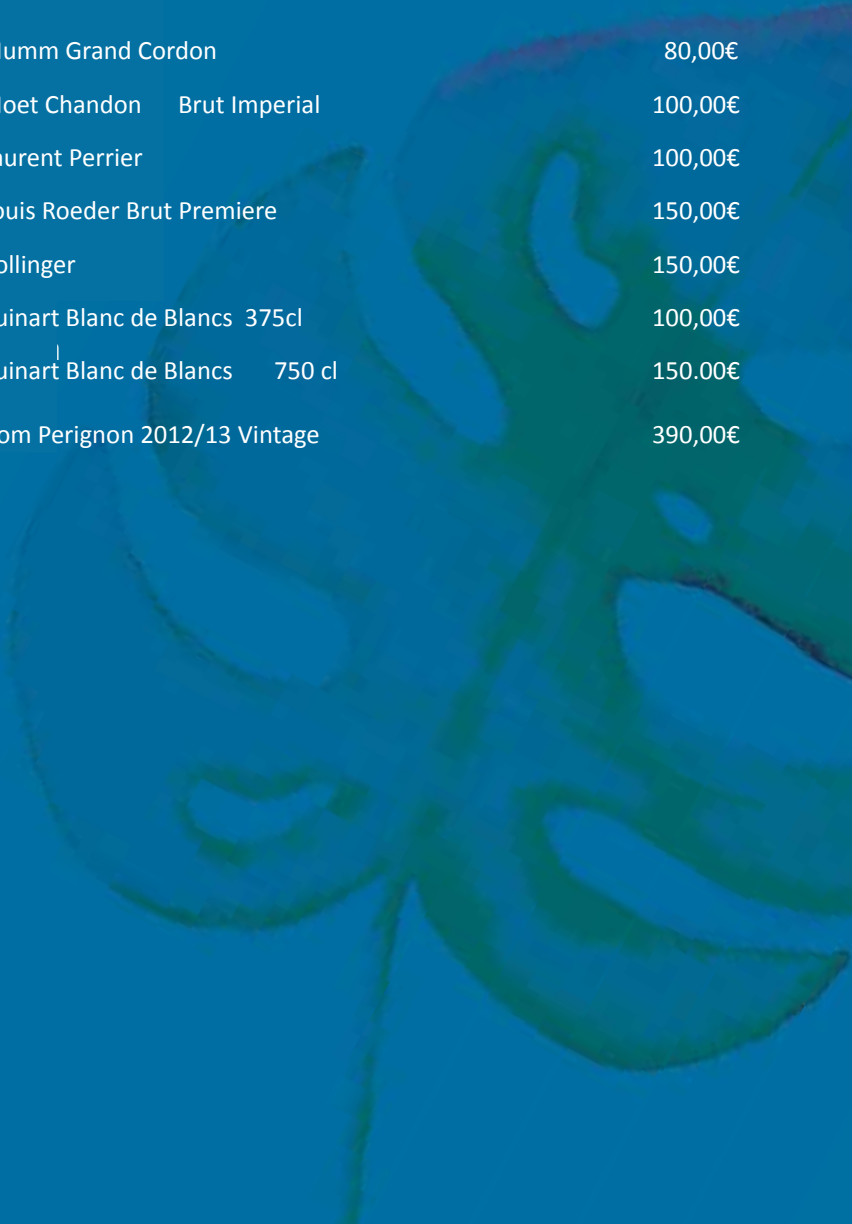
Amarone della Valpolicella Docg	bottle 50,00€
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Brunello di Montalcino	bottle 100,00€
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Sangiovese NatoRe az. Agricola Biologica Galassi	glass 10,00€ - bottle 30,00€
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Lambrusco "Otello"	glass 10,00€ - bottle 30,00€
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Our selection of Champagne



Mumm Grand Cordon	80,00€
Moët Chandon Brut Imperial	100,00€
Laurent Perrier	100,00€
Louis Roeder Brut Premiere	150,00€
Bollinger	150,00€
Ruinart Blanc de Blancs 375cl	100,00€
Ruinart Blanc de Blancs 750 cl	150,00€
Dom Perignon 2012/13 Vintage	390,00€

Our focus on Gin & tonic Fever-Tree Mixer

Selezione di gin italiani e internazionali

15,00€

Bandito (with Cervia salt)

Bombay Sapphire

Bombay Bramble

Mare

Citadelle

Il professore Monsieur

Monkey 47 gin

Hendrick's Flora Adora

Hendrick's Neptunia

Hendrick's Orbium

Hendrick's Gin Premium

Suntory Roku Japan

Nikka Coffey

Portofino

Tanqueray

Garden Swift

Engine

Gin Lemon con Sicilian Lemonade Fever-tree

If ¾ of our drink is the mixer, MIX with the best

All our GIN TONIC are get ready with a selection by our Bartenders

Fever-Tree selection

7,00€

Premium Indian
Refreshingly Light
Mediterranean
Sicilian Lemonade
Sparkling Pink Grapefruit Soda
Ginger Beer
Ginger Ale

Soda, juice and smoothies

Coca Cola, fruit juices

7,00€

fruit and vegetable smoothies

10,00

Our beer

8,00€

Birre artigianali – Craft beers

Manifattura Birre Bologna

- La “Kappa”

- La “Blanche”

- La “Cryo IPA DDH”

and

Birra Moretti Baffo d’oro alla spina

Corona

Menabrea

Our Vodka selection

Stolichnaya Premium Elite – Latvia Lettonia

Stolichnaya is a Latvian wheat-based vodka
of extreme smoothness

15,00€

Grey Goose – Francia

soft winter wheat from Picardy and its surroundings

15,00€

Beluga – Russia

“we believe authentic Russian vodka can be produced
only and exclusively in Russia.”

15,00€

Belvedere – Poland

Made with rye, pure water contains no additives,
it is certified kosher

15,00€



La nostra selezione di Whisky

Whisky Port Askay 8 Y.O. Single malt aged in refill American white oak barrels	15,00€
Whisky Egle rare 10 Y.O. Kentucky Bourbon Single Barrel Bourbon.	20,00€
Highland Park single cash Selezionato da Velier Barrel aged ex-Sherry first fill Hogshead	20,00€
Whisky Glenfiddich 23 Y.O. grand cru cuvee World leader in single malts	20,00€
Whisky "The Balvenie" Aged first in ex-bourbon barrels and then in ex-rum barrels	20,00€
Whisky Lagavulin 8 Y.O. Lagavulin 8 years is a "crystalline" whiskey	15,00€
Whisky Caol Ila 12 Y.O. It is a peated and smoky whisky	15,00€
Bourbon Jim Beam signature Craft Kentucky Straight Bourbon Clear, golden and amber, with an aftertaste of wood and vanilla	15,00€
Whisky Chivas Regal 12 Y.O. Only the best malt and grain whiskies	15,00€
Whisky Macallan double cash 12 Y.O. The most iconic of spirits	15,00€
Whisky Macallan double cash 15 Y.O. Incomparable	20,00€
Whisky Macallan 18 Y.O. sherry old cask Whisky single malt	40,00€

La nostra selezione di Rum

Neisson Vieux par Neisson 15 Y.O (agricole) Martinica

It is a very dry rum vieux

20,00€

Rhum Rhum Liberation Agricole (Guadalupe)

Elegant, soft and rich distillate

15,00€

Hampden estate HLCF 2017 Classic OVERPROOF 60° Giamaica

Pure Single Rum

15,00€

Zacapa 23 centenario (Guatemala)

Aged with the Solera method in Bourbon barrels

15,00€

Barcelo Imperial 10 Y.O. (repubblica Dominicana)

It is the result of the best selection of rods in the Caribbean

15,00€

Rum Diplomatico reserva Exclusiva (Venezuela)

Aged for up to 12 years in oak barrel
sex bourbon and ex whiskey

15,00€

Rum Havana 7 (Cuba)

Aged 7 years, it is an amber rum

15,00€

Rum Ambré Bally (Martinica)

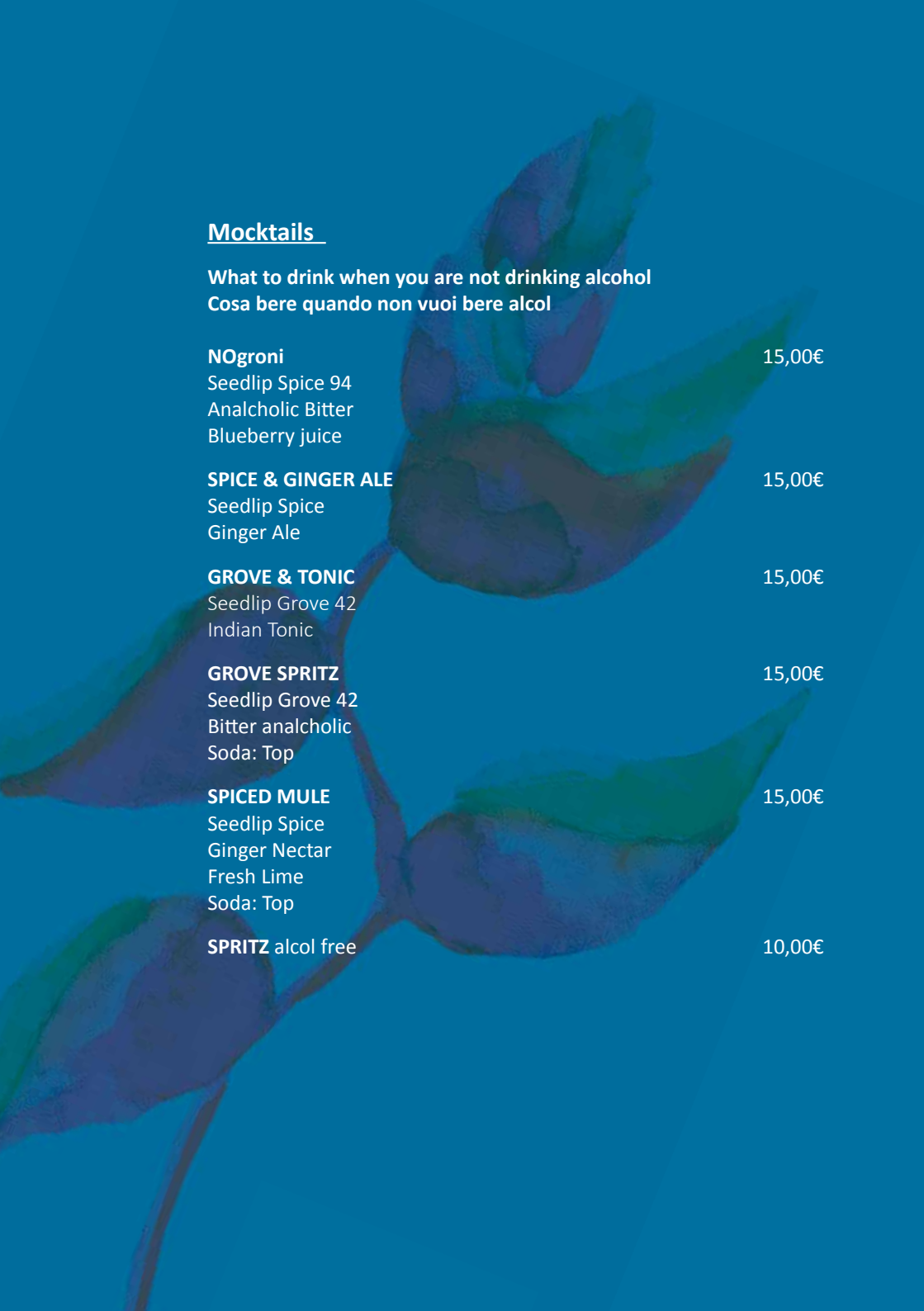
Rum Agricole

15,00€

Rum Don Papa 10 Y.O. (Philippines)

Aged 10 years in already used barrels
for the maturation of Bourbon

15,00€



Mocktails

What to drink when you are not drinking alcohol

Cosa bere quando non vuoi bere alcol

NOgroni Seedlip Spice 94 Analcholic Bitter Blueberry juice	15,00€
SPICE & GINGER ALE Seedlip Spice Ginger Ale	15,00€
GROVE & TONIC Seedlip Grove 42 Indian Tonic	15,00€
GROVE SPRITZ Seedlip Grove 42 Bitter analcholic Soda: Top	15,00€
SPICED MULE Seedlip Spice Ginger Nectar Fresh Lime Soda: Top	15,00€
SPRITZ alcol free	10,00€

Alcoholic Cocktails:

15,00€

Americano (bitter, vermuth rosso,soda)

Negroni (gin,bitter,vermuth rosso)

Negroni sbagliato (bitter,vermuth,spumante brut)

Hugo spritz (prosecco,St.Germain sambuco,soda,foglie di menta)

Mojito original (Rum bianco,succo lime,foglie di menta, zucchero canna)

Moskow Mule (Vodka,succo di lime,ginger beer)

Margarita (tequila,cointreau,succo di lime)

Mai-Tai (rum bianco, rum scuro,triple sec,orzata,succo di lime)

Metropolitan (vodka,triple sec,succo di mirtillo,lime,ciliegina)

Espresso Martini (Vodka,liquore al caffè, caffè espresso,zucchero)

Martini cocktail (gin,vermuth dry)

Martini perfect (gin,vermuth dry,vermuth rosso,ciliegina)

Martini Vodka (Vodka, vermuth dry)

Paloma (tequila,succo di lime, soda al pompelmo)

Old Fashioned whisky (bourbon, angostura, zucchero, soda)

Daiquiri (rum bianco,succo di lime,sciropo di zucchero)

Champagne Cocktail (champagne,brandy,angostura e zucchero)

Mimosa Champagne Royale (champagne,succo di arancia)

Hemingway Special (Rum, succo pompelmo,lime,maraschino)

Spritz (Campari o Aperol o Cynar)

10,00€

Something to eat

Tagliere Emiliano – Emilian platter

Prosciutto crudo nostrano, mortadella, salame,
pecorino nostrano dei colli bolognesi, parmigiano
miele o mostarda bolognese in accompagnamento 20,00€

Homemade ham, mortadella, salami, pecorino cheese
from the hills of Bologna, parmesan cheese
accompanying bolognese honey or mustard

Misto formaggi – Platter of selected local cheeses

Tagliere di formaggi locali selezionati 20,00€

Insalata mista

Insalata, tonno, uova, olive,
pomodorini, scaglie di grana

Salad, tuna, eggs, olives,
cherry tomatoes, parmesan flakes 15,00€

Frittura mista di pesce – Fried mixed fish 20,00€

Salmone affumicato – Smoked salmon 20,00€

Tagliata di frutta fresca (di stagione) 15,00€



Dalla nostra caffetteria

Miscele selezionate da "Pascucci" LA FILOSOFIA DEL CAFFÈ

Selected blends by "Pascucci" COFFEE PHILOSOPHY

Caffè espresso	4,00€
American coffee	4,00€
Cappuccino	4,00€
Tè e infusi in filtro	4,00€

Biscotteria secca in accompagnamento