



ALLERGENI ALLERGENS



1. Glutine
Cereals containing gluten



2. Crostacei e derivati
Crustaceans and products thereof



3. Uova e derivati
Eggs and products thereof



4. Pesce e derivati
Fish and products thereof



5. Arachidi e derivati
Peanuts and products thereof



6. Soia e derivati
Soybeans and products thereof



7. Latte e derivati
Milk and products thereof



8. Frutta a guscio e derivati
Nuts and products thereof



9. Sedano e derivati
Celery and products thereof



10. Senape e derivati
Mustard and products thereof



11. Semi di sesamo e derivati
Sesame seeds and products thereof



12. Anidride solforosa e solfiti
Sulphur dioxide and sulphites



13. Lupino e derivati
Lupin and products thereof



14. Molluschi e derivati
Molluscs and products thereof

I PALAZZI
Palace Grand Hotel
HISTORIC EXPERIENCE HOTEL VARESE

SNACK MENU'

Gentili Ospiti,
vi diamo il benvenuto all'American Bar del Palace Grand Hotel. Oltre ad esclusivi cocktail, per un palato tradizionale o per gusti innovativi e ricercati, vi proponiamo una selezione di piatti e snacks per accompagnare al meglio il vostro drink.

**Ora non vi resta che rilassarvi
e godervi questo piacevole momento!**

Dear Guests,
Welcome to the American Bar of the Palace Grand Hotel. In addition to exclusive cocktails, for a traditional palate or for innovative and refined tastes, we offer a selection of dishes and snacks to best accompany your drink.

**Now you just have to relax
and enjoy this pleasant moment!**

SNACK

From h12.00pm to 4.00pm

Insalata mista e frutta estiva con yogurt greco
*Mixed salad and seasonal fruit
with Greek yoghurt*
(7) •€ 15

Verdure alla griglia profumate al basilico
e hummus di ceci e sesamo
*Grilled vegetables basil scented
with chickpea humus and sesame*
(11) •€ 16

Caprese di bufala, pomodoro "cuor di bue"
e olive taggiasche
*Insalata Caprese: buffalo mozzarella, 'cuor di
bue' tomato and olives from Taggia*
(7) •€ 16

Prosciutto di Parma 24 mesi e melone retato
*Parma ham cured for 24-months and fresh
melon*
•€ 18

Salmone affumicato con crostini al burro
Smoked salmon with butter croutons
(1, 4, 7) •€ 20

TOAST & SANDWICHES

All day long

Toast con prosciutto cotto e formaggio
Toast with ham and cheese
(1, 7) •€ 7

Salmone affumicato, formaggio fresco
spalmabile, erba cipollina
Smoked salmon, cream cheese, chives
(1, 4, 7) •€ 8

Verdure grigliate, hummus di ceci
Grilled vegetables and hummus
(1, 6) •€ 8

Pane integrale con pastrami e senape
*Wholemeal bread with pastrami
and mustard*
(1, 3, 7, 10, 12) •€ 8

SOMETHING MORE

From h12.00pm to 4.00pm

Parmigiana di melanzane e basilico
Aubergine parmigiana au gratin with basil
(1, 7,) •€ 16

Spaghetti di Gragnano al pomodoro e basilico
Spaghetti from Granano with tomato and basil
(1) •€ 18

Spaghetti di Gragnano al pesto alla genovese
*Spaghetti from Gragnano with green pesto
sauce*
(1, 7, 8) •€ 18

Pinsa romana con fior di latte, pomodoro
e basilico fresco
*Pizza with "fior di latte" mozzarella cheese,
tomato and basil*
(1, 6, 7) •€ 16

Cheese-burger di manzo 200 g. con patate fritte
Beef cheese-burger 200 g. with French fries
(1, 3, 7, 8) •€ 22

Calamari e gamberi fritti all'italiana
con salsa tartara
*Fritto Misto of fried squid and prawns
with tartar sauce*
(1, 2, 4, 7) •€ 22

Patatine fritte rustiche
Farmer fried potatoes
•€ 8

SWEETS

All day long

Dessert del giorno
Dessert
•€ 9

Frutta fresca di stagione
Seasonal fresh fruit
•€ 9