

**BOLLICINE&Co.**  
CHAMPAGNE BAR

OUTLETCITY  
METZINGEN

FOOD & DRINK  
EXPERIENCE

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

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

## 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!*

## 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

## PARTNERS

FRANCE  1743  
**MOËT & CHANDON**  
CHAMPAGNE

**Veuve Clicquot**



## COCKTAIL

Italian Spritz 12

Chandon Garden Spritz 12

Original Bellini 12

Gin Tonic 12

Negroni 12

Americanos 12

## SPIRITS

Belvedere Vodka 8

Hennessy V.S Cognac 10

Ardbeg An Oa Whisky 10

## 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

## CHAMPAGNE SELECTION

	 100 ml	 750 ml
Moët & Chandon Impérial Brut	14	84
Moët & Chandon Impérial Rosé	18	108
Moët & Chandon Ice Impérial Brut	18	108
Veuve Clicquot Rosé	20	120
Laurent-Perrier La Cuvée Brut	16	96
Louis Roederer Brut Premier	18	108
Bollinger Rosé	20	120
Veuve Clicquot La Grande Dame 2015		220
Dom Pérignon Vintage 2013		295
Krug Grand Cuvée		295
Armand de Brignac Brut Gold		350

## WINES

Château d'Esclans Côtes de Provence Rosé Whispering Angel	10
Cloudy Bay Sauvignon Blanc	12
Cloudy Bay Chardonnay	12
Cloudy Bay Pinot Noir	12

## PROSECCO

Cipriani Prosecco Doc Brut	9
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## BEER

Schimpf Hell (Lager) 0,5 l	6
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In accordance with Reg. 1169/11 visit our website [bollicineandco.com](http://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.

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## FINGERS

### PERFECT TO SHARE

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#### 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 10
- Beetroot Bread with Parma Ham PDO, Gorgonzola and Pink Mayonnaise 10
- Pumpkin Bread with Beef Carpaccio, Mustard Mayonnaise, Parmesan Cheese and Arugula 10

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## ITALIAN EXCELLENCE

#### PASTA

- Tagliolini with Bolognese Ragout 18
- Tagliolini with Pesto Sauce 18
- Tagliolini with Citrus Prawns 22

#### RISOTTO & CO.

- Champagne and Black Truffle 28
- Champagne, Green Tea and Oysters 24
- Champagne, Beetroot and Tapioca's Pearls 18

#### 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

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## 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 25

#### TRUFFLE TASTING IN THREE COURSES 65

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

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## SALADS

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#### 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