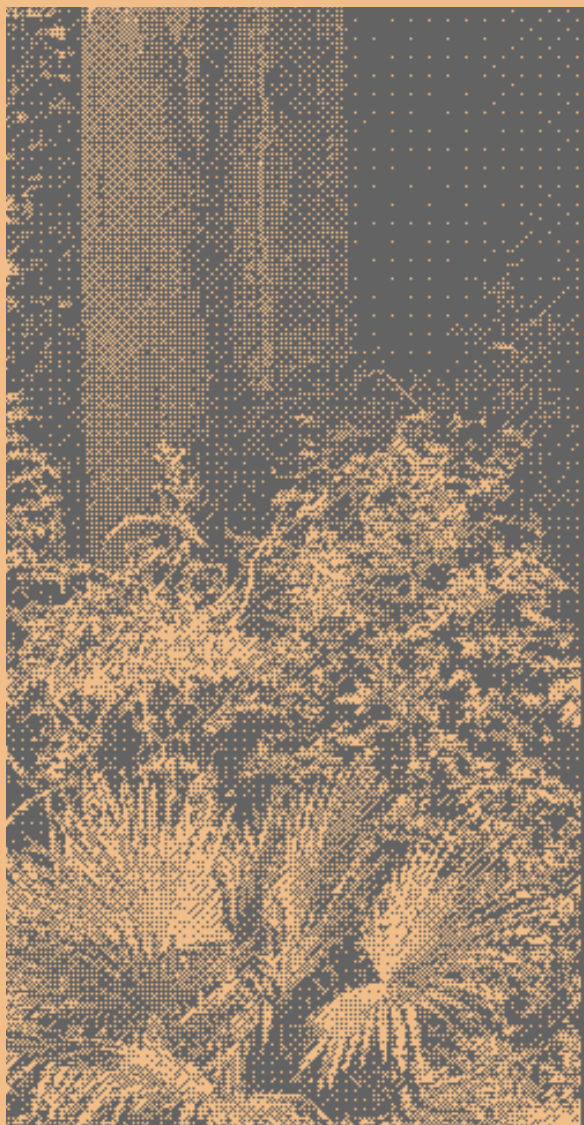


Gin Lounge

Cocktail list

by **RAMA REDZEPI**



*“There cannot be
good living where
there is not good
drinking”.*

Benjamin Franklin

PHILOSOPHY

I was born in Pristina, in the Kosovar region of Serbia, in a multi-ethnic family.

I arrived in Veneto when I was 13 and since then I have never stopped traveling, for necessity, for pleasure and for work. Germany, Spain, Sweden, then the return to Italy.

The cocktails of the drink list are the reflection of my personality: on one side I cannot forget the roots and tradition, with the twist on classics; on the other side I am open to the distance, and therefore to the innovative techniques, thanks to which I make my signature drinks.

To help in the choice, I have divided the recipes according to the alcoholic base used.

Take the time to choose or let yourself be ruled through the pages of my world.

Have a good trip.

Rama Redzepi

CONTENT

Vermouth cocktails	1
Gin cocktails	3
Vodka cocktails	5
Whisky cocktails	7
Rum cocktails	9
Tequila & Mezcal cocktails	11
Punch cocktails	13
Shirley Temple 2.0	15
Unforgettables of GHF	17
Selection of Whisky & Whiskey	21
Selection of Vodka	23
Selection of Rum	25
Selection of Tequila & Mezcal	27
Selection of Bitters	29
Golden Hour	31



VERMOUTH COCKTAILS

NEGRONI

IBA

Gin, bitter Campari, sweet red vermouth

PENELOPE

Campari infused with chamomile, italian sweet vermouth and Cortese bitter citrusy

CONTE CAMILLO

Grappa EVO fumo, our selection of blended vermouth, Campari infused with chamomile, smoked with rose and red fruits tea



GIN COCKTAILS

CORPSE REVIVER #2

IBA

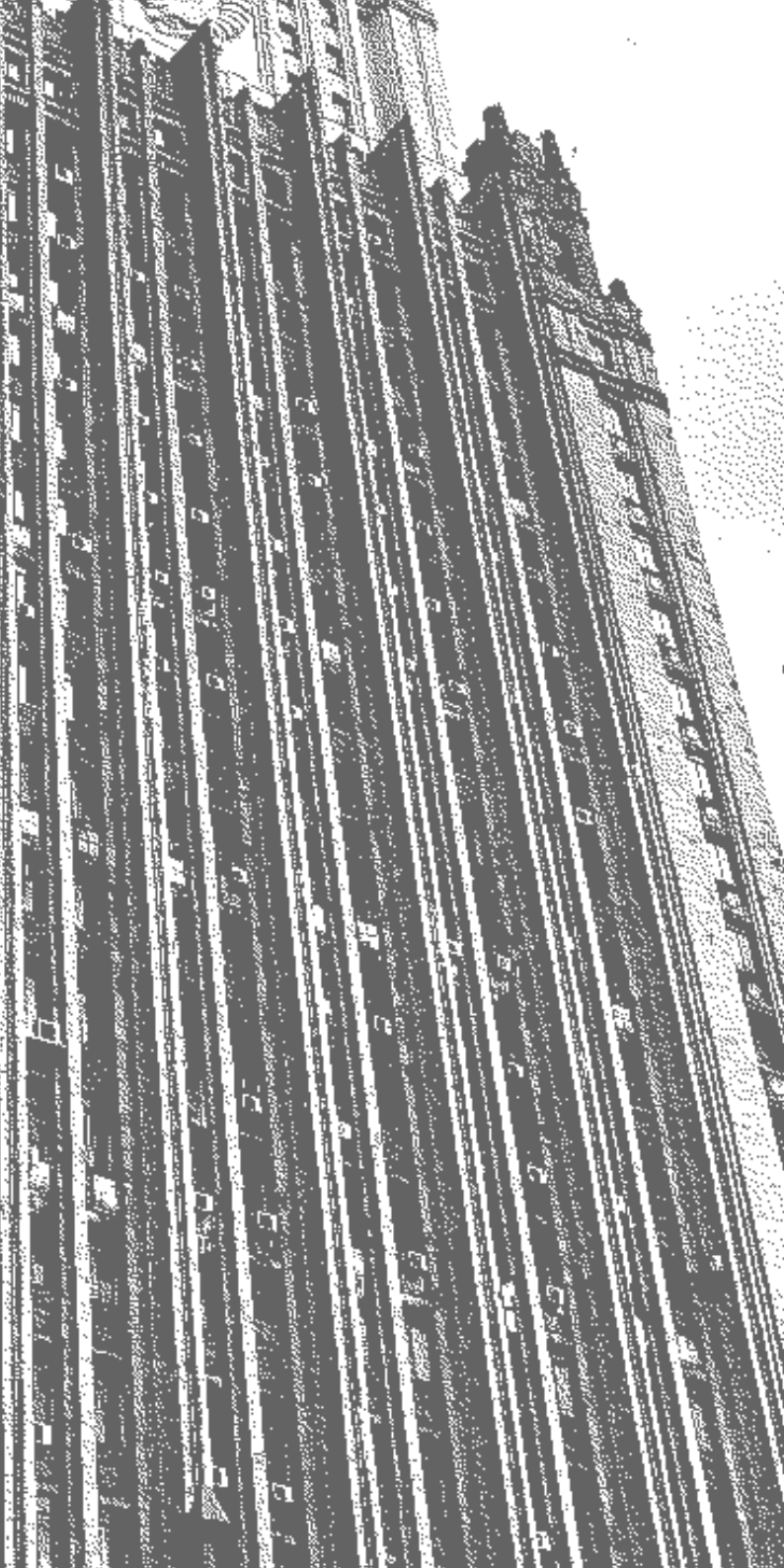
Gin, Dry orange Curacao, Lillet Blanc,
fresh lemon juice and absinthe

FASANIN

Gin infused with lime Kaffir leaves, passion fruit syrup,
bergamot liqueur and fresh lemon juice

CENTOVENTI- MILA

Saffron gin, bergamot liqueur, fresh lime juice,
rosemary syrup and egg white



VODKA COCKTAILS

SEA BREEZE

IBA

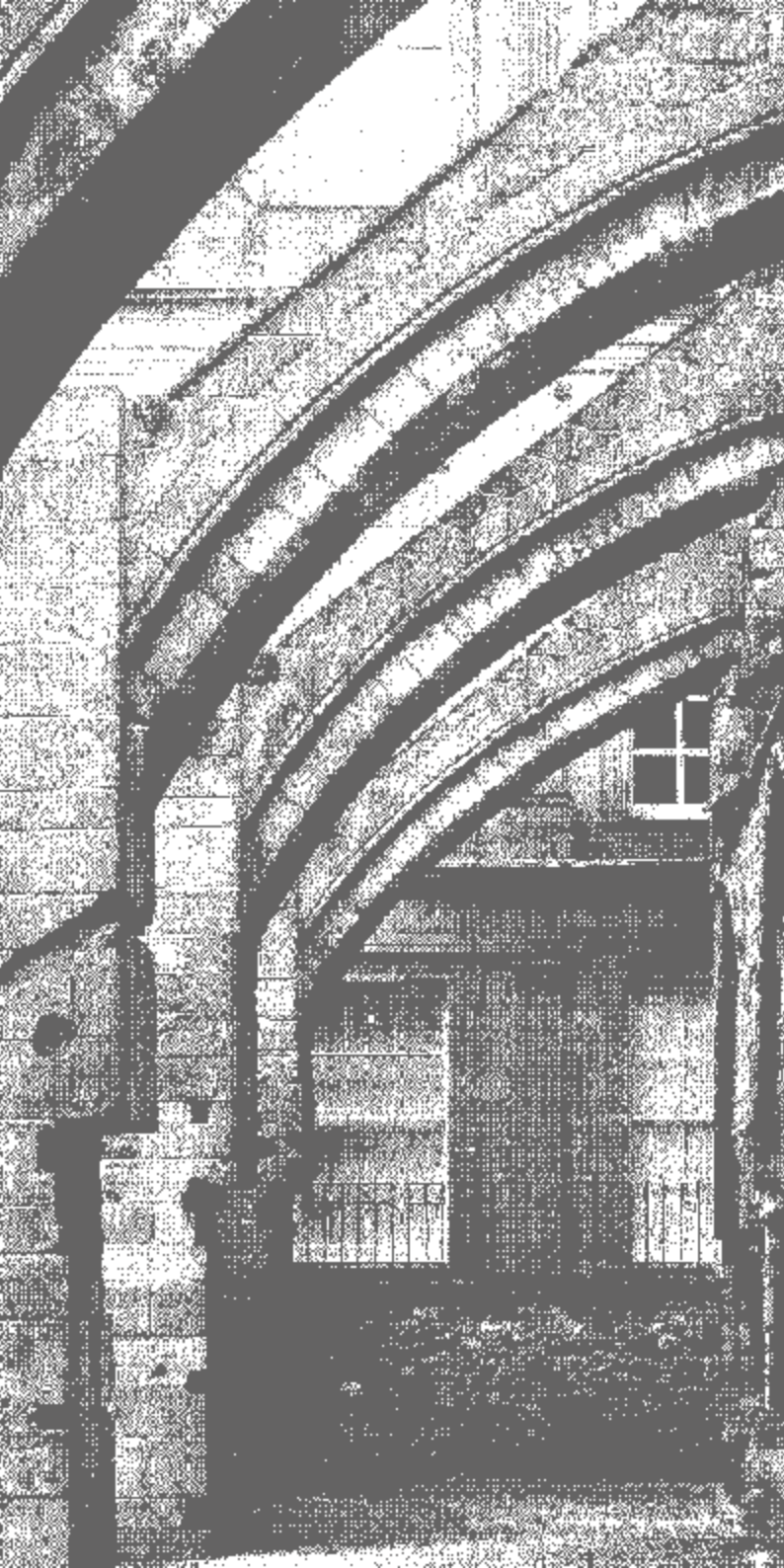
Vodka, cranberry juice and grapefruit juice

SOGNO PROVENZALE

Vodka OdeV bergamotto, yellow chartreuse,
fresh lime juice and sugar cane lime cordial

VODKA COCKTAIL

Would you like to know which is
the cocktail of the month? Ask our barman.



WHISKY COCKTAILS

PENICILLIN

IBA

Blended Scotch whisky, Laphroaig, fresh lemon juice,
honey syrup and fresh ginger

BOOTLEGGER

Bourbon whiskey, Frangelico liqueur
and our selection of italian vermouth

BOURBON FLOWER

Bourbon whiskey, fresh raspberries, fresh lemon juice,
passion fruit syrup and top of Elderflower tonic water



RUM COCKTAILS

CACHANCHARA

IBA

Cuban aguardiente, fresh lime juice,
raw honey and water

UNUSUAL DAIQUIRI

Rum Clairin communal, Poire Williams & Cognac,
fresh lime juice and sugar

FESTIVAL DE LA MEJORANA

Mezcal, yellow datterino tomato juice, carrot juice,
agave syrup, pepper and liquid basil salt
sprayed on top



TEQUILA & MEZCAL COCKTAILS

PALOMA

IBA

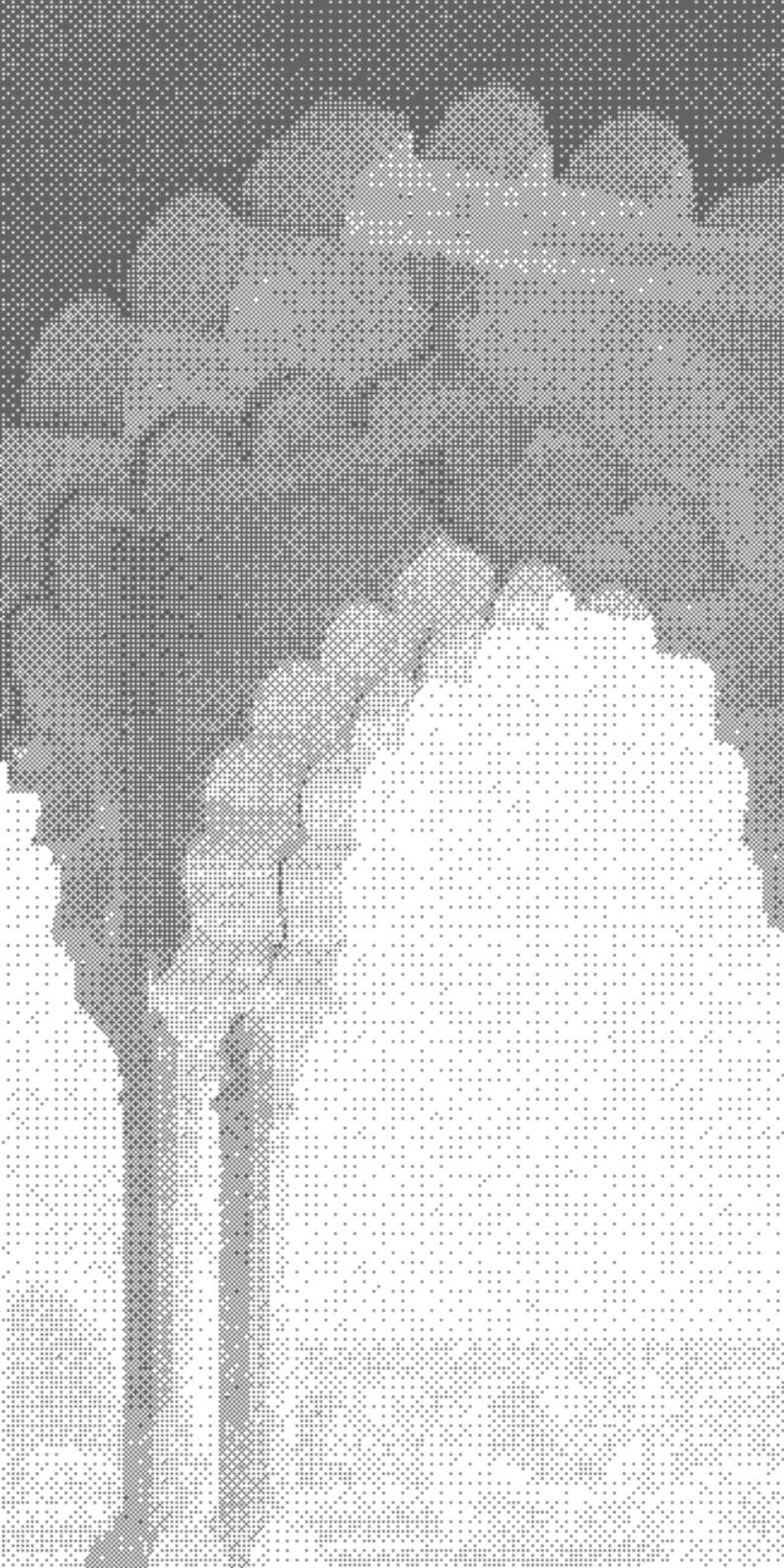
100% Agave Tequila, Mezcal, fresh lime juice, agave, a pinch of salt and pink grapefruit soda

FROM JALISCO TO BENACO

Tequila infused with white tea, mango and lemon peel, kumquat oleo saccharum, fresh lime juice and pink grapefruit soda

EL CAMPESINO

Mezcal, yellow datterino tomato juice, carrot juice, agave syrup, pepper and liquid basil, salt sprayed on top



PUNCH COCKTAILS

PUNCH MADAME

Brandy, spiced rum, red fruits tea, fresh raspberries,
fresh ginger, fresh lemon juice and moscovado sugar

PUNCH MONSIEUR

Brandy, dry curacao, jamaican rum, black tea,
fresh lemon juice and moscovado sugar



TO SHIRLEY TEMPLE

Among the many stars of cinema who appreciated their stay at the Grand Hotel Fasano was Shirley Temple, who as a child spent some of her vacation time on Lake Garda.

The hotel director at that time, Giuseppe Mayr, grandfather of the current owners, had the job of serving to Shirley a nonalcoholic beverage with ginger ale and pomegranate juice base known as the "Shirley Temple". She fell in love with this sweet cocktail beverage and as a token of her appreciation, left a photograph of herself dedicated to Grand Hotel Fasano that currently hangs at the hotel bar.

Today the Head Bartender, Rama Redzepi, felt the desire to dedicate a cocktail in honor of this anecdote, with the question: "What would Shirley Temple have drunk today if she was sitting on the terrace?".

The answer is: "Shirley Temple 2.0".

SHIRLEY TEMPLE 2.0

Gin Big Gino, white peach puree,
fresh pomegranate juice, elderflower syrup
and a few drops of rhubarb bitter



UNFORGETTABLES OF GHF

MR. CARPANO

Campari infused with chamomile and our selection of italian vermouths, with lemon and orange twist, cinnamon cloves, star anise

ZANARDELLI 190

Grappa EVO fumo, cinnamon syrup, a few drops of Peychaud bitter, sprayed absinthe on top and smoked with barrel chips

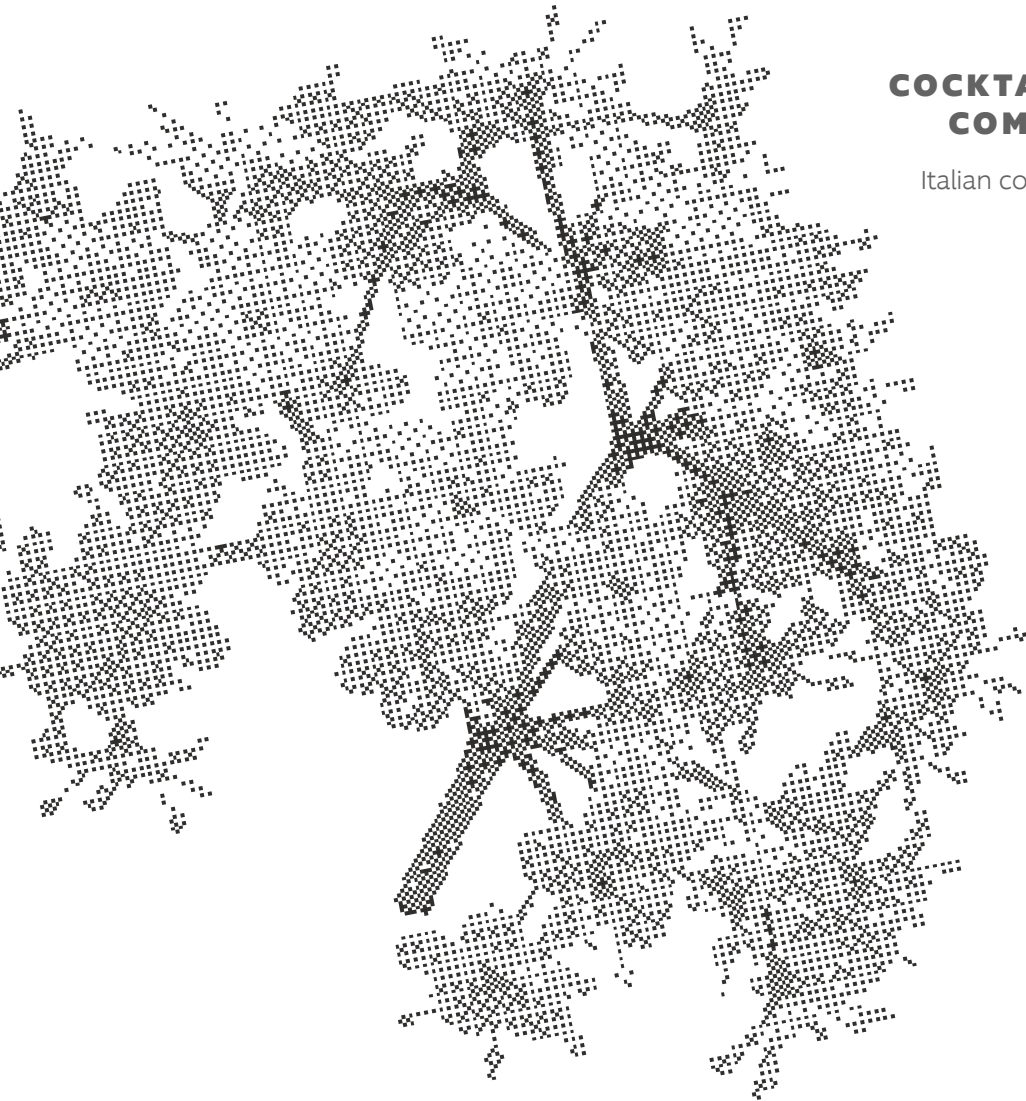
UNFORGETTABLES OF GHF

CALA MESSICO

Gin Emporia, Vecchio amaro del Capo,
Sweet Vermouth Cinzano 1757, lemon twist

**COCKTAIL WINNER OF THE 2021
COMPETITION 110 E LODE**

Italian competition among 30+ five star hotels



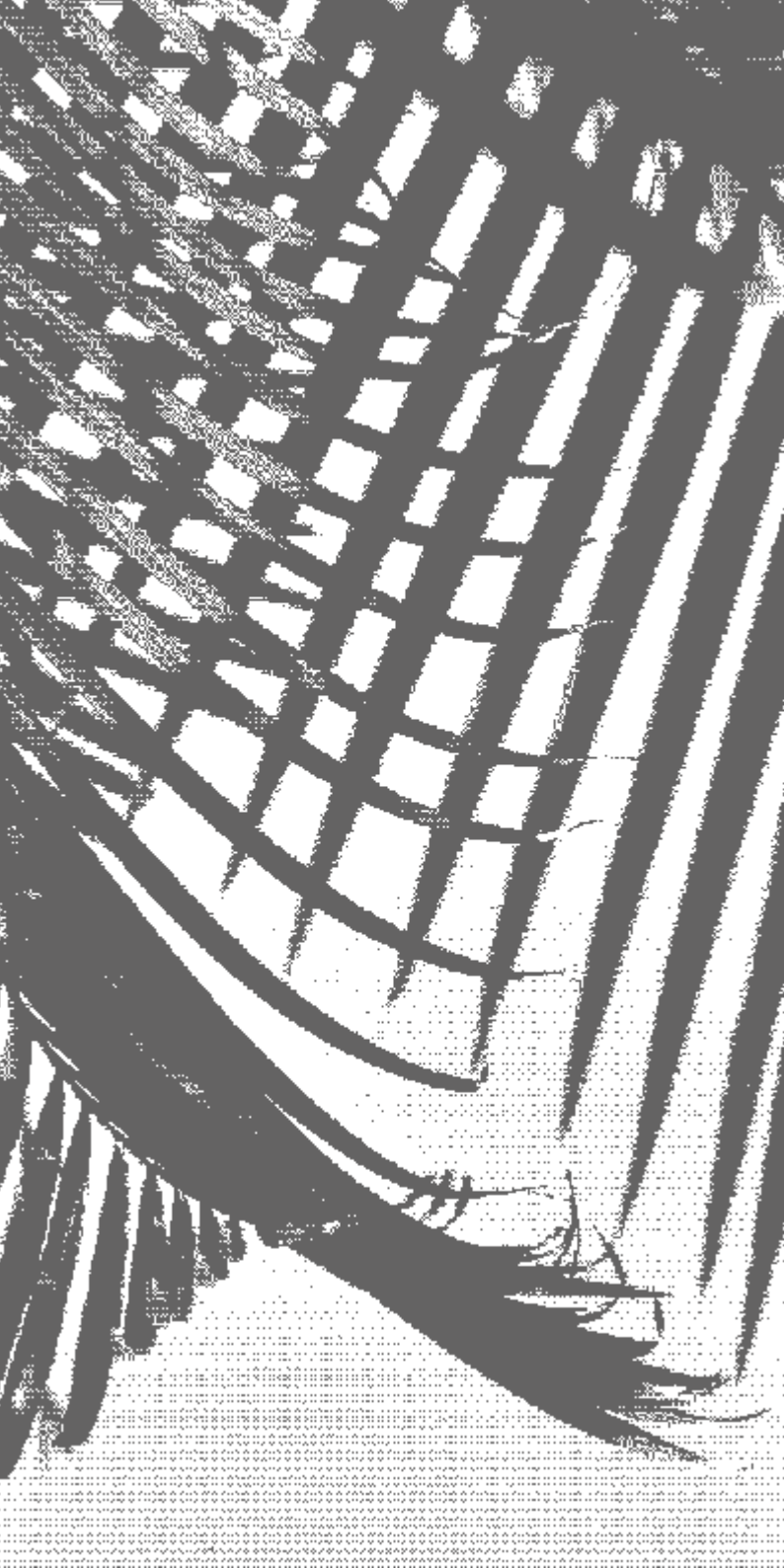
SELECTION OF WHISKY & WHISKEY

Peat's Beast	16 €
Suntori Hibiki	20 €
Roe & Co.	15 €
Old Overholt	13 €
Michter's sour mash	13 €
Buffalo Trace	14 €
Makers Mark	14 €
Bulleit Bourbon	14 €
Knob Creek	14 €
Larceny	14 €
Wild Turkey Bourbon	14 €
Wild Turkey 101 Rye	14 €
Russell's Reserve 10 Y.	14 €



SELECTION OF VODKA

O de V Arance amare	14 €
O de V Bergamotto	14 €
O de V Cedro	14 €
O de V VodkaSì	14 €
Polugar Barley	14 €
Polugar Classic Rye	14 €
Polugar Garlic & Pepper	14 €
Polugar Honey & Allspice	14 €



SELECTION OF RUM

Flor de Caña 12 Y.	14 €
Flor de Caña 18 Y.	16 €
Barbancourt	13 €
Brugal 1988	15 €
Don Papa	13 €
Wray & Nephew	13 €
Myer's	13 €
Rhum Rhum Liberation 2020	24 €
Rhum Rhum Blanc Agricole	24 €
Ryoma Japanese Rum	20 €
Clairin Communal	13 €
St. James Blanc Agricole	12 €
Abuelo Port Cask	25 €



SELECTION OF TEQUILA & MEZCAL

Mezcal Vida Del Maguey	14 €
Mezcal Joven Ilegal	10 €
Tequila Clase Azul	14 €
Tequila Calle 23 Blanco 40°	13 €
Tequila Calle 23 Anejo 49,3°	14 €
Tequila Calle 23 49,3°	14 €
Tequila Kah Anejo Black	18 €



SELECTION OF BITTERS

Amara - arancia rossa	9 €
Amaro del Farmacista	9 €
Amaro di Angostura	9 €
Amaro Seri Pervas	9 €
Amaro Zerotrenta	9 €
Jefferson	9 €
Tintura stomatica Foletto	9 €
Amaro Erbes	9 €
Cadello 88	9 €

GOLDEN HOUR

SUSTAINABLE COCKTAIL

RON FLOR DE CAÑA 12 YO, ELDERBERRY SYRUP, MINT LEAVES, LEMON JUICE, KUMQUAT PEELS, CEDAR

THIS IS A CARBON NEUTRAL & FAIR TRADE CERTIFIED RUM. SCAN THE QR CODE TO LEARN MORE.



16€



GRAND HOTEL FASANO
VILLA PRINCIPE



THE LEADING HOTELS
OF THE WORLD, LTD.®