



*Bar Menu*

*Atolia*



# At Tabla

Dialectal name in the Alpine areas for buildings used to shelter and protect the hay harvested in the summer months to feed animals during the harsh winter months.

They are located high in the mountains, where the farmers themselves also found shelter.

In the village the buildings consisted of stables, barns and living quarters.

The Tabl`a were built partially of masonry or with wood from our forests, but always with openings for ventilation and optimal drying of the hay.

People even slept on the "hay frames," as the hay fumes were believed to relieve fatigue and induce heavy sweating, which freed the body of toxins. They also relaxed muscle mass, eliminated water retention, improved blood circulation, and eliminated skin blemishes and impurities.

Old peasant habits are being adopted in the wellness centers scattered throughout the Alps.

In the village, over the last century, the stables and Tabl`a have mostly been transformed into homes and mountain farms.

Farmhouses have gradually become shops offering a wide range of services required by the growing tourist industry.

In our restaurant "Al Tabla" - Vintage Heart - Modern Spirit we have maintained the typical and characteristic environmental style.

We offer a full service, from breakfasts featuring pastries made in our artisanal laboratory to aperitifs and our savory delicacies, accompanied by select Trentino wines and fine Bavarian beers.

Charcuterie boards, gourmet burgers, crepes... and much more, all made by us.



VINTAGE HEART



MODERN SPIRIT

# Cafeteria

Coffee	€	1.20
Decaffeinated coffee	€	1.40
Correct coffee	€	1.80
Small / large barley coffee	€1.40/	€1.70
Small / large ginseng coffee	€1.40 /	€1.70
<b>Cappuccino</b>	€	1.80
Decaffeinated cappuccino	€1.80	2,00
Cappuccino with cream.		€2.50
Soy cappuccino.	€	2.00
Barley/ginseng cappuccino.	€	2.00
Hot milk.	€	1.50
Latté.	€2.20	2,20
Barley/ginseng latte.	€2.40	2,20
Shaked coffee	€	3.00
<b>Bombardino</b>	€	<b>3,50</b>
Bombardino with cream.	€	4.00
Hot China	€	3.50
Mulled wine	€	3.50
Punch (tangerine orangerum	€	3.50
Spotted	€	1.50
Foam	€	0.50
+ cream	€	0.50



## Special Coffee Shop

Marocchino (espresso, chocolate, milk foam)	€2.00
Mocaccino (espresso, cocoa, milk froth).	€2.00
Irish Coffee (coffee, whiskey, cream, cane sugar)	€6.00



## Bon bon at the café



Gianduia coffee	€2.50
Hazelnut coffee	€2.50
Caramel coffee.	€2.50
Bombardino coffee	€2.50
Baileys coffee.	€2.50
+ cream	€0.50

## Chocolate shop

Classic chocolate	€4.00
Dark chocolate	€4.00
White chocolate	€4.00
+ cream	€0.50



## The Special Selection

The classic	€3.00
The deteinato	€3.00
Mixed fruit teas	€3.00
Mixed herbal teas	€3.00
Chamomile.	€3.00



...and many more...



## Pastry shop

Artisan brioches	€1.30
Wholemeal croissants	€1.50
Donuts	€1.70
Mixed biscuits	€0.50 each
Shortcrust biscuit	€1.50
Lady's kisses	€0.50



## Sliced sweets

Apple strudel	€4.50
Carrot cake	€4.50
Linzer cake	€4.50
Jam tart	€4.50



# Drinks

Soft drinks ..... €3.00

**Red Bull** ..... €3.50

**Ginger Beer** ..... €3.50

Cold tea (peach - lemon)... ..... €3.00

Fruit juices ..... €3.00

**Cedrata Tassoni** ..... €3.00

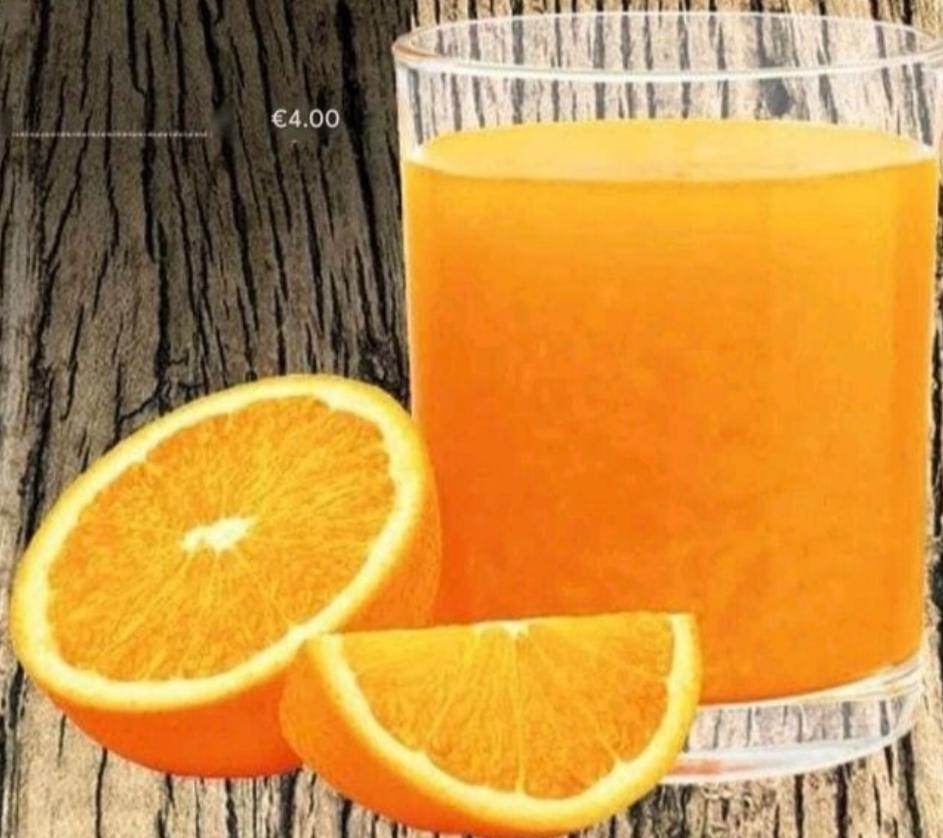
**Tonica Kinley** ..... €3.00

Sparkling or still water 500 ml ..... €1.50

Water with raspberry,  
mint or elderberry syrup. .... €1.50

## Squeeze

Orange juice ..... €4.00



# Aperitifs and Cocktails

<b>Crodino - Sanbitter</b> .....	€3.50
<b>Campari soda</b> .....	€3.50
<b>Aperitif at Tablà</b> (alcoholic and non-alcoholic) .....	€6.00/4.50
<b>Spritz</b> (aperol/campari, prosecco, soda) .....	€5.00
Hugo (elderflower syrup, prosecco, soda, mint, lime) .....	€5.00
Mojito (lime, light rum, soda, cane sugar, mint leaves) .....	€7.00
<b>Negroni</b> (gin, bitter campari, red vermouth) .....	€7.00
<b>Wrong Negroni</b> (Prosecco, Campari bitters, red vermouth) .....	€7.00
American (red vermouth, campari bitters, soda) .....	€7.00
<b>Moscow Mule</b> (vodka, lime, ginger beer) .....	€7.00
<b>London Mule</b> (gin - lime - ginger beer) .....	€7.00
<b>Irish Mule</b> (whisky Jameson - lime - ginger beer) .....	€7.00
<b>Caipiriña</b> (cachaca, lime, cane sugar) .....	€7.00
<b>Caipiroska</b> (vodka, lime, cane sugar) .....	€7.00
<b>Strawberry / peach caipiroska</b> .....	€7.00



# Liqueurs and spirits

Bitter .....	€3.50
Fruit liqueurs .....	€3.50
Single-variety white grappas .....	€4.00
Herb-flavored grappas .....	€4.00
Aged grappas / Marzadro .....	€4.50
Amarone and Passito - Giare .....	€5.00
White fruit vodka .....	€3.00
<b>Brandy</b> .....	€3.00
<b>Cognac</b> .....	€5.00
<b>Whisky</b> .....	€5.00
Aged whisky .....	€6.00

## *Long drinks*

<b>Gin lemon</b> (gin, lemonsoda) .....	€7.00
Gin and tonic (gin, tonic) .....	€7.00
Gin Fizz (gin, lemon juice, soda water, sugar syrup) .....	€7.00
Bacardi cola (rum, cola) .....	€7.00
Havana Cola (7-year-old rum, cola) .....	€8.00
Vodka orange (vodka, orange juice) .....	€7.00
<b>Vodka Red Bull</b> .....	€7.00
Garibaldi (Campari bitters, orange juice) .....	€7.00
<b>Long Island</b> .....	€8.00
<b>Cola Jack</b> .....	€8.00
<b>Vodka sour</b> .....	€7.00
<b>Tequila sour</b> .....	€7.00
<b>Whisky sour</b> .....	€7.00



# The Beers

## On tap

Tucher Pilsner 0.20	€3.00
Tucher Pilsner 0.40	€5.00
Grimbergen Blonde 0.25	€3.50
Grimbergen Blonde 0.50	€6.50
Brooklyn East IPA 0.20	€ 3.50
Brooklyn East IPA 0.40	€ 6.50
Grimbergen Double Ambre'e 0.25	€ 3.50
Grimbergen Double ambree 0.50	€ 6.50
Tucher Weizen 0.30	€3.50
Tucher Weizen 0.50	€6.00
Small Radler 0.20	€3.00
Radler average 0.40	€5.00

## In the bottle

Helles Traditional Val Rendena 0.5	€5.50
Extra crown	€4.00
Beck's	€3.50
Non-alcoholic beer	€ 3.50
More bottle beers	3.50





## Wines

### Rossi reserves

to the glass

Masetto Nero "Cantina Endrizzi"	€4.50
Teroldego, Merlot, Cabernet grapes	
Golalupo Pinot Noir Riserva "Cantina Endrizzi"	€4.50
Lagrein "Cantina Endrizzi"	€4.00
Leocorno Teroldego "Cantina Endrizzi"	€4.50
Marzemino "Mas'est" Conti Bossi Fedrigotti	€4.00
Kellerei St. Pauls vineyards of the Dolomites Cuvee	€4.00

### Rossi reserves

Bottles

Masetto Nero "Cantina Endrizzi"	€28.00
Golalupo Pinot Noir Riserva "Cantina Endrizzi"	€28.00
Leocorno Teroldego "Cantina Endrizzi"	€28.00
Lagrein "Cantina Endrizzi"	€28.00
Marzemino "Mas'est" Conti Bossi Fedrigotti	€28.00

### Bianchi reserve

Bottles

L'Ora Nosiola selection "Cantina Toblino" Dolomiti IGT	€28.00
Gewurztraminer "Villa Corniole"	€28.00
Pinot Grigio Pietramonti's	€28.00
Ca' Salina, Valdobbiadene Superiore Brut DOCG	€28.00
Kellerei St. Pauls vineyards of the Dolomites Cuvee	€28.00
Altinum Trento DOC classic method	€33.00
I saw the Trento DOC selection "Cantina di Pinzolo"	€38.00
I saw Trento DOC Rosé from the Pinzolo winery	€45.00



### Bianchi reserve

to the glass

The Nosiola Hour	
"Cantina Toblino" selection of Dolomiti IGT	€5.00
Gewurztraminer "Villa Corniole"	€4.00
Kellerei St. Pauls vineyards of the Dolomites Cuvee	€4.00
Pinot Grigio Pietramonti's	€4.00
Lugana "Monte del Fra"	€4.50

### Bubbles

to the glass

Ca' Salina, Prosecco Valdobbiadene superior brut DOCG	€4.00
Altinum Trento DOC classic method	€5.00
I saw Trento DOC	
"Pinzolo Winery" selection "	€6.00
I saw Trento DOC Rosé "Cantina di Pinzolo"	€7.00



# "Al Tabla" gin

**Pink Malfy Gin** €11.00

Malfy Gin, Mediterranean tonic, elderberry syrup,  
served with a slice of grapefruit and rosemary

**Gin Mare** €11.00

Gin Mare, Mediterranean tonic,  
served with fresh rosemary

**Gin Tovel's** €11.00

Tovel's Gin, Mediterranean  
tonic served with juniper berries

**Gin Hendrik's** €12.00

Hendrik's Gin, Mediterranean tonic,  
served with fresh cucumber

**Gin Amuerte White** €14.00

Amuerte Gin, Indian tonic  
Served with lime twist, fresh mint, pepper

**Gin Amuerte Black** €14.00

Amuerte Gin, Indian tonic  
Served with orange twist, fresh mint

**Gin Ginaro Blue** €12.00

Gin Ginaro, Mediterranean tonic,  
lemon twist, rosemary





  
CUORE VINTAGE

# Al Tablā

  
SPIRITO MODERNO