



# GUD

Milano

## Le porte dei Bagni Misteriosi si aprono all'inverno

### FOOD

#### DA MANGIARE CON LE MANI

Mondeghili della tradizione,  
salsa allo zafferano **9€**  
*Sedano, nickel, glutine, latticini, uova, frutta a guscio*

Arancini di riso e zafferano **5€**  
- Pomodoro e mozzarella  
*Glutine, uova, latticini, nickel*  
- Ragù alla bolognese e piselli  
*Glutine, uova, latticini, nickel, sedano*

Patatine fritte con salse **4€**

Le caldarroste (12 pezzi) **6€**

#### AL CUCCHIAIO

Polenta di Storo e baccalà mantecato **8€**  
*Latticini, pesce*

Polenta di Storo e gorgonzola **6€**  
*Latticini*

#### I PANINI

Wurstel bavarese e crauti **6,5€**  
*Glutine, solfiti*

Porchetta da Ariccia,  
senape al miele e verza stufata **6,5€**  
*Glutine, senape*

Bagel con salmone affumicato,  
formaggio fresco e aneto **7,5€**  
*Glutine, latticini, pesce*

#### IN DOLCEZZA

Strudel **5€**  
*Glutine, frutta a guscio, uovo, latticini*

Donuts e ciambelle **2,5€**  
*Glutine, uovo, latticini*

Panettone tradizionale **5€**  
*Glutine, uovo, latticini*

Plumcake al cioccolato **5€**  
*Glutine, uovo, latticini*

#### PER I PIÙ PICCOLI

Pasta al pomodoro e mini muffin **6,5€**  
*Pasta: glutine, nickel*  
*Muffin: uovo, glutine, latticini*

Nuggets di pollo con patatine **6,5€**  
*Glutine, uovo*



### BEVERAGE

Vin brulé **5€**

Cioccolata calda classica **3,5€**

Cioccolata calda con panna **4,5€**

Cioccolata calda con whisky o rum **6€**

Bombardino **6€**

Punch al mandarino **6€**  
*(rum, mandarino con fiori di garofano)*

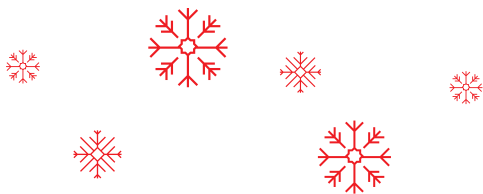
Punch all'arancia **6€**  
*(rum, cannella e anice stellato)*

Sidro di mele analcolico **4€**

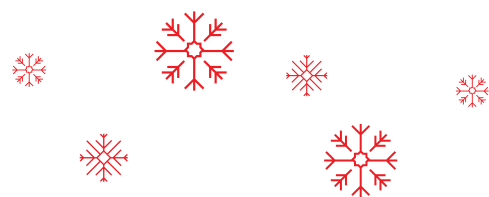
Sidro di mele alcolico **6€**  
*(whiskey, cannella e anice stellato)*

MIR **10€**  
*(Mezcal, agave, caffè espresso, vodka, latte montato e Di Saronno)*

Blue Blazer **10€**  
*(acqua, whisky, zolletta di zucchero, Angostura)*



Milano



*The doors of Bagni Misteriosi open up to winter*

## FOOD

### FINGERFOOD

Traditional mondeggili  
with saffron sauce **9€**  
*Celery, nickel, gluten, dairy products, eggs, nuts*

Arancini rice balls with saffron **5€**  
- Tomato and mozzarella  
*Nikel, gluten, dairy products, eggs*  
- Bolognese ragú and peas  
*Celery, nickel, gluten, dairy products, eggs*

French fries with sauces **4€**

Roast chestnuts (12 pieces) **6€**

### WITH A SPOON

Polenta of storo and creamed codfish **8€**  
*Dairy products, fish*

Polenta of storo and blue cheese **6€**  
*Dairy products*

### SANDWICHES

Bavarian sausages and sauerkraut **6,5€**  
*Gluten, sulphites*

Porchetta di Ariccia,  
honey mustard and stewed cabbage **6,5€**  
*Gluten, mustard*

Bagel with smoked salmon,  
fresh cheese and dill **7,5€**  
*Gluten, dairy products, fish*

### DESSERTS

Strudel **5€**  
*Nuts, dairy products, eggs*

Donuts **2,5€**  
*Gluten, dairy products, eggs*

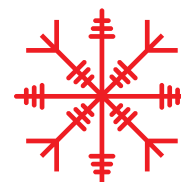
Traditional Milanese Panettone **5€**  
*Gluten, dairy products, eggs*

Chocolate plumcake **5€**  
*Gluten, dairy products, eggs*

### FOR THE LITTLE ONES

Pasta with tomato sauce and mini muffins **6,5€**  
*Pasta: gluten, nickel*  
*Muffin: eggs, gluten, dairy products*

Chicken nuggets with chips **6,5€**  
*Eggs, gluten*



## BEVERAGE

Mulled wine **5€**

Hot Chocolate classic **3,5€**

Hot Chocolate with cream **4,5€**

Hot Chocolate with whisky or rum **6€**

Bombardino **6€**

Tangerine punch **6€**  
*(rum, tangerine with carnation flowers)*

Punch orange **6€**  
*(rum, cinnamon and star anise)*

Apple cider Virgin **4€**

Apple cider Alcohol **6€**  
*(whiskey, cinnamon and star anise)*

MIR **10€**  
*(Mezcal, agave, espresso coffee, vodka, whipped milk and Di Saronno)*

Blue Blazer **10€**  
*(water, whisky, sugar cube, Angostura)*