



CIASA SOLEIL
ALPINE LIFESTYLE HOTEL

Il nostro menu di cocktail è un'ode allo stile di vita alpino, ispirato alla straordinaria bellezza delle Dolomiti e realizzato con un approccio moderno alla mixologia. Ogni creazione è un mix di distillati accuratamente selezionati, ingredienti artigianali e tecniche innovative. Ogni cocktail racconta una storia, una celebrazione dello splendore naturale e del patrimonio culturale che definiscono la nostra casa tra le montagne.

Our cocktail menu is an ode to the Alpine lifestyle, inspired by the breathtaking beauty of the Dolomites and crafted with a modern approach to mixology. Each creation is a blend of carefully selected spirits, artisanal ingredients, and innovative techniques. Each cocktail tells a story, a celebration of the natural splendour and cultural heritage that define our home in the mountains.

Unsere Cocktaillkarte ist eine Hommage an den alpinen Lebensstil, inspiriert von der atemberaubenden Schönheit der Dolomiten und kreiert mit einem modernen Ansatz der Mixologie. Jede Kreation ist eine Mischung aus sorgfältig ausgewählten Spirituosen, handwerklichen Zutaten und innovativen Techniken. Jeder Cocktail erzählt eine Geschichte, eine Feier der natürlichen Pracht und des kulturellen Erbes, die unser Zuhause in den Bergen definieren.



SIGNATURE COCKTAILS

SILKEN VELVET	10.00
Brandy, Frangelico, Double Cream, Crème de Cacao	
CINDERWOOD	14.00
Kraken Spiced Dark Rum, Havana 3 Rum, Campari, Grapefruit Juice, Lemon Juice, Cinnamon Syrup, Bitters	
BERRY ROYAL	12.00
London Dry Gin, Mulled Blackberry, Arunda Trento DOC, Raspberry Foam	
ALPINE MAPLE SOUR	11.00
Four Roses Bourbon, Maple Syrup, Lime Juice, Ginger Ale	
ALPINE ZEST	11.00
Absolut Vodka, Limoncello, Egg White, Orange Marmalade	
OAXACA NEGRONI	16.00
Bitter Campari, Bitter Vermouth, Tequila Silver, Mezcal 7 Misterios, Bitter Cocoa	

OLD CAMOMILE RESERVED	12.00
Camomile-Infused Woodford Reserve Bourbon, Simple Syrup, Angostura Bitters	
AURUM ORCHARD (NON-ALCOHOLIC)	10.00
Everleaf Mountain 0% Alcohol Spirit, Fresh Lemon Juice, Homemade Cinnamon Syrup, Kohl Cloudy Apple Juice, Aromatic Bitters	



OFFENE WEINE | VINI AL CALICE WINE BY THE GLASS

SCHAUMWEINE | SPUMANTI | SPARKLING

Prosecco Civranetta Brut Glera 100%, Fidora, Valdobbiadene	5.00
Blanc de Blancs Extra Brut Chardonnay 100%, Arunda	6.00
Champagne Hurtebisse Brut Meunier 40%, Chardonnay 30%, Pinot Noir 40%, Alain Mercier	15.00

WEISS | BIANCO | WHITE

Pinot Grigio Penon Kurtatsch, 2022	6.50
Sauvignon Blanc Saxum Pfitscher, 2023	6.00
Souvignier Gris 3-6-9 Souvignier Gris 100%, Cà da Roman, 2021	5.00
Chablis Chardonnay 100%, Domaine d'Elise, 2022	9.00

ROSE | ROSATI | ROSÉ

Le Rosé di Manincor	7.00
Lagrein, Merlot, Cabernet, Pinot Noir, Tempranillo, Syrah, Manincor, 2023	
Palette Rosé	9.00
Grenache, Mourvedre, Cinsault, Syrah, Château Henri Bonnaud, 2023	

ROT | ROSSO | RED

Pinot Noir Fuxleiten	8.00
Pfitscher, 2022	
Lagrein Prestige Riserva	9.00
Kellerei Bozen, 2021	
Valpolicella Ripasso	8.00
Corvina 65%, Corvinone 25%, Rondinella 10%, Tenuta Monte Tabor, 2020	
Château Gombaude-Guillot	21.00
Merlot 80%, Cabernet Franc 20%, 2009	



BIER | BIRRA BEER

DRAFT BEER

Dolomiti Pils

0,3 L

4.00

0,5 L

6.50

Weissbier Antonius (Hefe)

0,3 L

4.50

0,5 L

7.00

BOTTLED BEER

Weissbier Non-Alcoholic

4.50

Forst 0.0 Non- Alcoholic

4.50

Kellerbier (Unfiltered)

4.50

Amberbier 'Monpier' 0,5 L

9.00

Monpier IPA 0,5 L

9.00

Hacker Kellerbier Bügelver

7.50

Belgischs Belgium Ale

5.20

La Chouffe Blonde Beer

4.50

Paulane A-Frei Hefe

5.20

Dolomiti Rossa VP

8.50



SPIRITUOSEN | DISTILLATI SPIRITS

SCOTCH

Macallan 12yr	21.00
Macallan 15 Triple Cask 43°	26.00
Glenfiddich 15yr Perpetual Collection	18.00
Lagavulin 16yr Whisky 43°	11.00
Laphroaig 10yr	9.00
Glenmorangie 10yr	7.50
The Balvenie Doublewood 12yr	9.50
Dalwhinnie 15	8.00
Johnie Walker Black 12yr	7.50

IRISH

Bushmills	8.00
Jameson	7.50

AMERICAN

Jack Daniel's	7.00
Jack Daniel's Apple Infused	8.50
Jim Beam	9.00
Bulleit Rye	8.00
Four Roses	7.00
Woodford Reserve Double Oaked	9.50
Knob Creek	10.00

RUM

Kraken Black Spiced 40°	8.50
Don Papa Baroko	7.50
Plantation XO Anniversary	10.00
Matusalem 15yr	8.50
Pampero Anniversary	8.00
Botran Solera 18yr	10.00
Havana Club 7yr	7.00
Havana Club 3yr	6.50
Santa Teresa 1796	9.50

RUM

Flore de Caña 18yr	11.00
Arehucas Reserva Special Añejo 12yr	9.50
Diplomático	8.00
Zacapa XO	24.00

VODKA

Grey Goose 7.00	8.50
Beluga Silver 7.50	8.50
Belvedere	8.60
Cîroc Pomegranate	8.00
Cîroc	7.50
Absolut	7.00
Edelschwarz Alpine Bio	7.00

GIN

Tanqueray	6.00
Gin Mare	8.50
Hendrick's	8.00
Monkey 47 Schwarzwald 47°	9.00
Seedlip Spice 0% Alcohol	7.50
The Botanist	9.00
Plunhof Gin Dolomiten	7.50
G'Vine Floraison	8.00
Martin Miller's	7.00
Citadelle Original	7.50
Oxley Cold Distilled	9.50
Sipsmith London Dry	7.50
Edelschwarz Bio London Dry	7.50
Bombay Sapphire	6.00
Malfy Limone	6.50
Malfy Grapefruit	6.50

TONIC WATER

Schweppes	3.50
Fentimans Indian Dry Tonic	4.00
Tassoni Tonic Cedro	3.50
Seventeen	4.50
Plose Alpex Tonic	3.50
Fever Tree Indian Tonic	4.00
Fever Tree Mediterranean Tonic	4.00

TEQUILA | MEZCAL

Reposado Patron	8.00
Clase Azul Silver	22.00
Altos Olmeca Blanco	9.50
Casamigos Añejo	11.00
Casamigos Reposado	10.00
Don Julio 1942 Añejo	26.00
Ocho Añejo	14.00
Los Siete Misterios Mezcal	9.50
Cazadores Tequila	6.00

50ml measures served as standard

COGNAC

Rémy Martin	9.00
Courvoisier	6.00
Hennessy XO	24.00

BRANDY | CALVADOS | ARMAGNAC

Vecchia Romagna	5.00
Calvados	6.00
Janneau VSOP 7yr 40°	9.00
Cardenal Mendoza	6.50
Zarea 1912 XO	7.00

LIQUEUR

Baileys	5.00
Limoncello	4.50
Frangelico	5.00
Souther Comfort	4.50
Midori Melon	5.00
Pimm's No.1	5.00
Chartreuse Verde	6.00
Galliano	4.50
Italicus Rosolio di Bergamotto	6.00
St Germain Elderflower	6.00
Drambuie	5.50
Grand Marnier Red	5.50
Amaretto	4.50
Cointreau	4.50
Sambuca Molinari	4.50
Liquoure Fruit Mirtillo Mela Prugne Albicocche Pesca	4.00

50ml measures served as standard

VERMOUTH

Rosso Professore	6.00
Martini Rosso	5.00
Martini Bianco	5.00
Martini Extra Dry	5.00
Campari	5.00
Bitter Martini	5.00

DIGESTIVES

Amaro Unterthurner	5.00
Amaro Averna Montenegro Ramazzotti	4.50
Branca Menta	4.50
Fernet Branca	4.50
Cynar	4.50
Braulio	4.50
Jägermeister	4.50
Pernod	4.50
Odle Amaro	6.00



DISTILLATES

Grappa Gewürtztraminer	5.00
Distilled Fruit Brandy Apricot Raspberry Williams	5.00
Capel Pisco Especial Acquay	4.50



COCKTAILS

CLASSIC APERITIVO

Aperol Spritz	6.50
Americano	7.00
Negroni	8.00

CLASSIC COCKTAILS

Margarita	8.50
Old Fashioned	8.50
Dry Martini	9.00
Paloma	9.00
Daiquiri	8.50
Moscow Mule	8.50

& MORE

Ciasa Soleil Piña Colada	9.00
Espresso Martini	9.00
Alexander	9.50
French Martini	9.50
French 75	10.00
Sazerac	0.00
Bloody Mary	0.00

For premium versions of our classics and other non-listed cocktails, please ask your bartender



HEIßE GETRÄNKE | BEVANDE CALDE HOT DRINKS

Espresso Macchiato	1.80
Cappuccino	3.20
Latte Macchiato	3.20
Hot Chocolate	3.50
Irish Coffee	7.00
Bombardino	5.00
Tea Selection Earl Grey Peppermint Alpine Herbs	4.50



ALKOHOLFREIE GETRÄNKE BEVANDE ANALCOLICHE | SOFT DRINKS

LIMONADE | BIBITE | SODA

Coca Cola Coke Zero	4.00
Sprite	3.50
Schweppes Lemon Orange	3.50
Ginger Beer	4.00
Fever Tree Ginger Ale	4.00
Cedrata	3.50
Red Bull	4.00

WASSER | ACQUA | WATER

0.5 L Mineral Water Plose	2.50
0.75 L Mineral Water Plose	4.50
0.75 L Microfiltered & Mineralised Water	3.50

ALKOHOLFREI | ANALCOLICO | NON-ALCOHOLIC

Gingerino Sanbittè	4.50
Non-Alcoholic Cocktail	6.00
Crodino	4.50
San Bitter Bianco	4.50

SAFT | SUCCO | JUICE

Fresh Orange	5.00
Apple	3.50
Pear	3.50
Pineapple	3.50
Tomato	4.50



FRULLATI | SMOOTHIES

MULTIVITAMIN 126kcal Strawberry, Banana, Apple	5.00
VITALITY 122kcal Mango, Papaya, Apple, Carrot, Lemon	5.00
IMMUNE BOOSTER 119kcal Orange, Carrot, Lemon, Apple, Goji Berry, Ginger	5.00
PROTEIN 183kcal Banana, Coconut, Pineapple, Apple, Aloe	5.00
ANTIOXIDANT 111kcal Blueberry, Raspberry, Red Grape, Apple, Elderberry, Purple Carrot	5.00
DETOX 110kcal Strawberry, Pomegranate, Apple, Beetroot, Lemon, Ginger	5.00