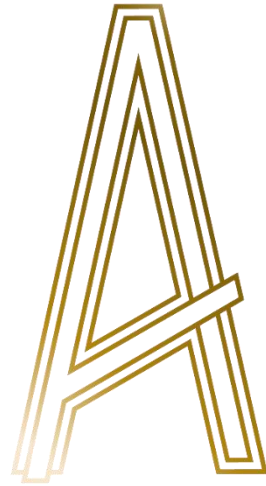


WORLDWIDE ICONS OF ART



ARTS BAR

The Arts Bar Team have carefully curated this cocktail menu to invite you into a journey of art, flavours, textures and creativity; taking inspiration from worldwide artists and from culture that our palazzo and Venice possess.

In a unique collaboration with Berengo Studio we have created a collection of glassware that elevates the cocktail experience to new heights. Each vessel has a creative spirit, transforming the everyday and reflecting on the ancient history of Murano glass.

Creativity needs community, community needs creativity.

Literary and artistic salons have always been a staple of the art world, a tale as old as time.

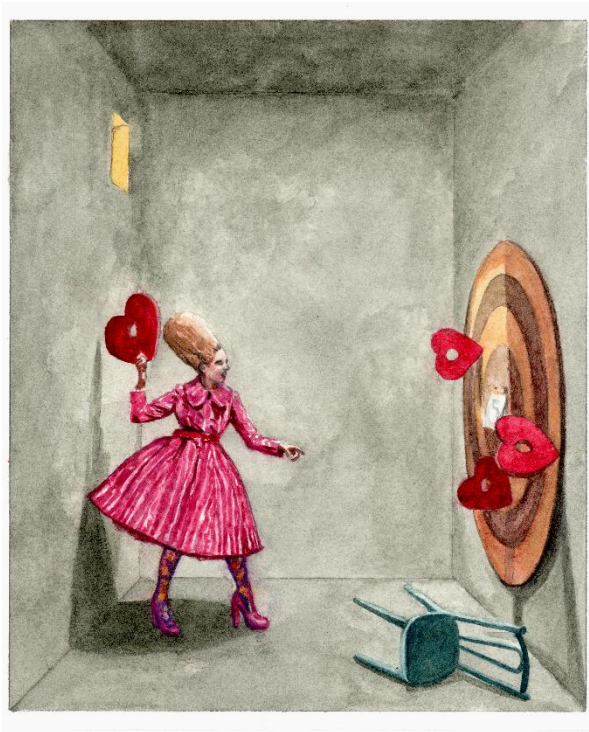
A hub of creative activity is a form of sustenance, a place to replenish, where one can fill one's cup, both literally and metaphorically.

A glass is an intimate object, a bridge between the world and our bodies, a place of confluence, a place of convergence, a place where art can be accessed in the most unexpected of ways.

So take a seat, take a glass and drink.

Cheers!

Salute!



Inspired by
RECUENCO – 365 AZZARRET (5TH OF AUGUST)

2024

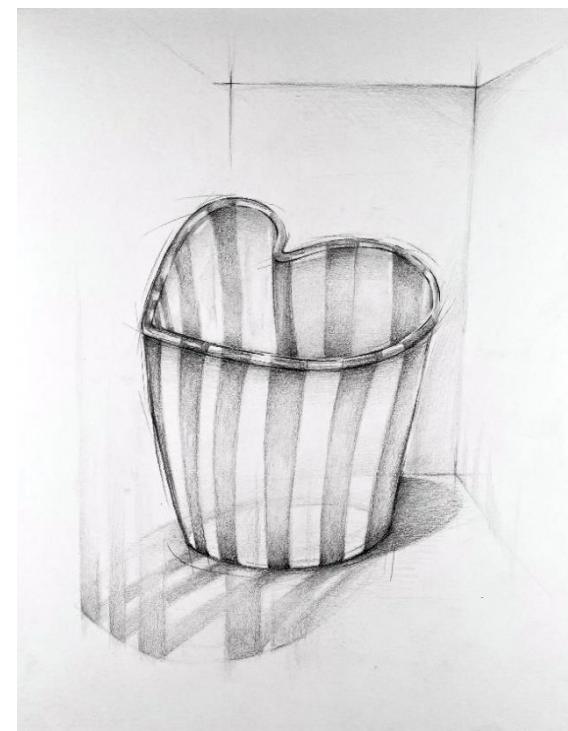
Recuenco's art is inspired by a wide variety of sources, including art history, popular culture and his own imagination. His photographs are often surreal and create a dreamlike and fascinating world. The link between the author and his origins inspired us to make horchata, a popular Spanish refreshing drink made from rice water, vanilla, almonds and cinnamon.

The combination of rum and bourbon represents the union between people who are different from each other recalling a love and hate relationship. The milk-wash technique makes the cocktail more creamy and attenuates the acidity. Hints of licorice, a spice widely used in the past, symbol of sweetness and very popular in Italy.

WILLFUL DART

SMOOTH – CREAMY – BALANCED

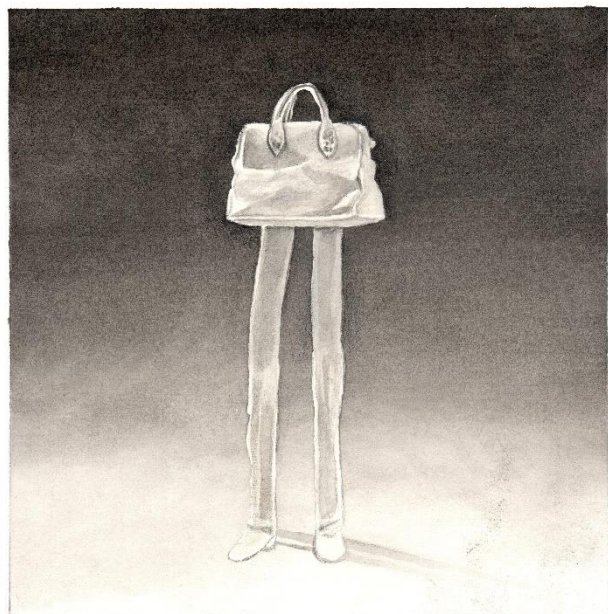
AFICIONADOS



INGREDIENTS

Clarified soy & almond milk punch
Zacapa 23 rum, Angel's Envy bourbon,
Horchata cordial, Licorice Bitters

3 4



Inspired by
WURM -WAITING

2020

This whimsical cocktail playfully captures the essence of Erwin Wurm's "...Waiting" a work that explores anticipation and the space a person occupies while waiting.

Cocoa, apricot and vanilla mixed together for a delightful homage to a beloved Austrian cake. Verjus adds a tart and refreshing flavor to the drink.

A delicate cloud of foam atop the drink represents the swirling thoughts and emotions that occupy our minds while we wait.

Each sip offers a new layer of flavor, a playful reminder that the wait itself can be just as interesting as the destination.

STILL WAITING

—
SWEET – FRUITY – SOUR

AFICIONADOS



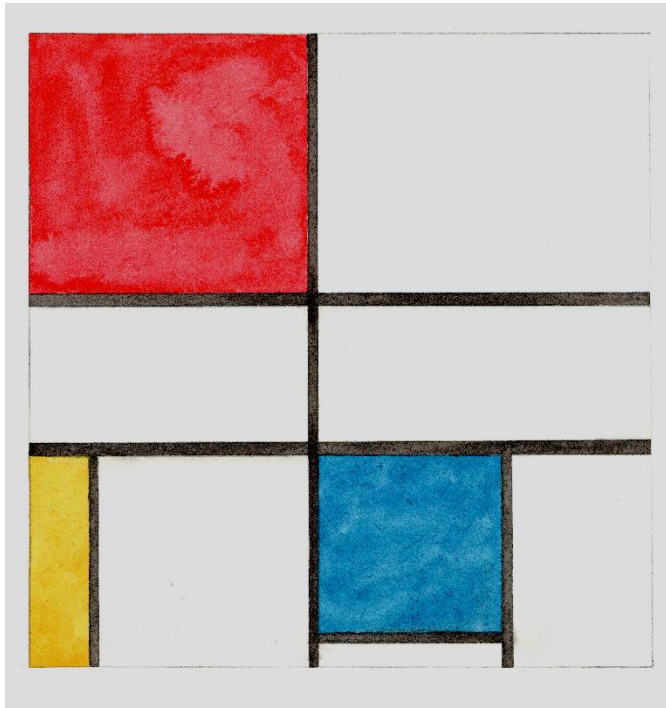
INGREDIENTS

Ketel One Vodka, Crème de Cacao,
Abricot du Roussillon,
House-made vanilla syrup, Verjus

GARNISH

Orange cloud

3 2



Inspired by
MONDRIAN – COMPOSITION C No.III

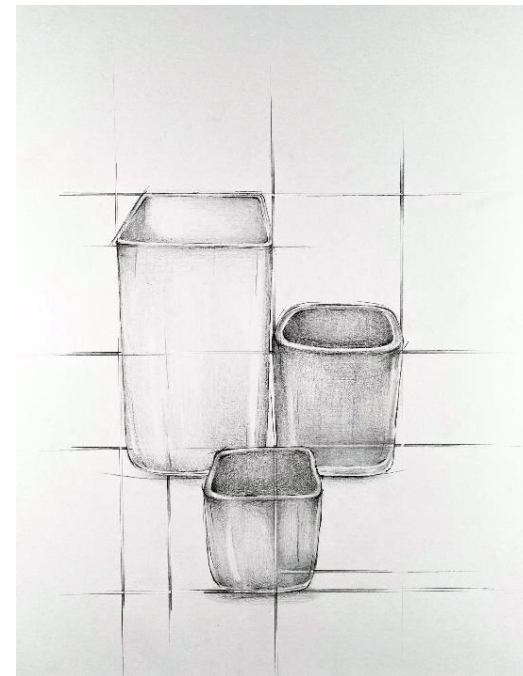
1935

A tribute to Mondrian and his bold, abstract masterpiece. This drink, the Urban Grid, is a symphony of flavors, mirroring the vibrant colors and geometric shapes that define his artwork. We use gin produced by a Dutch distillery, recalling Piet's homeland, as main ingredient for a Martini cocktail composed of three glasses with different sizes, different heights, different content. Yellow represents the citrus, red represents the spice and blue represents the juniper. In the heart of London, where the iconic "Composition C No.III" by Mondrian hangs, the No. 3 recipe was developed creating one of the worlds best gin.

URBAN GRID

CITRUSY – SPICED – JUNIPERY

MASTERPIECES



INGREDIENTS

Yellow: No.3 Gin, Grapefruit & orange oleo saccharum, Italicus, Coriander seeds citric solution

Red: No.3 Gin, Sencha & paradise pepper cordial, Rice vinegar

Blue: No.3 Gin, Juniper infused Mancino Amaranto vermouth, Three Cents cordial, Cardamon Bitters

3 4



Inspired by
ANDY WARHOL – SHOTS MARILYN

1964

This dazzling cocktail captures the essence of Andy Warhol's vibrant "Shots Marilyn" and the iconic allure of Hollywood's most famous blonde. Vodka, Andy Warhol's favorite spirit, forms the base, representing the bright lights of the silver screen. A touch of St-Germain adds a hint of floral sweetness, reminiscent of Marilyn's signature elegance. Then the popcorn syrup, a playful nod to Hollywood's magic. Finally a splash of champagne, Marilyn's favorite drink, completes the experience with a touch of bubbly luxury.

Each sip is a celebration of pop art, a delightful escape into a world of silver screens and starlets.

SILVER DREAMS

SWEET – ELEGANT – REFRESHING

MASTERPIECES



INGREDIENTS

Hibiscus infused Altamura Vodka,
St Germain, Pop Corn syrup,
Champagne, Methyl cellulose

3 4



Inspired by
PICASSO – LES DEMOISELLES D'AVIGNON

1907

Canvas Temptation is a liquid canvas that evoke the provocative and enigmatic feeling of the original work. A concoction made by a grape spirit, symbol of abundance and present in the painting. We create a fig & tonka cordial - where fig represents fertility and sexuality, echoing the provocative nature of the women - and tonka, a natural aphrodisiac, infuses the cocktail with a hint of intrigue and desire. Chili, a spice introduced to Europe by Spanish explorers, reflects the passion and intensity of the demoiselles and finally spirulina, a blue-green algae with roots in Africa, adds a vibrant color that recalls the mysterious atmosphere.

CANVAS TEMPTATION

SWEET – SPICED – BALANCED

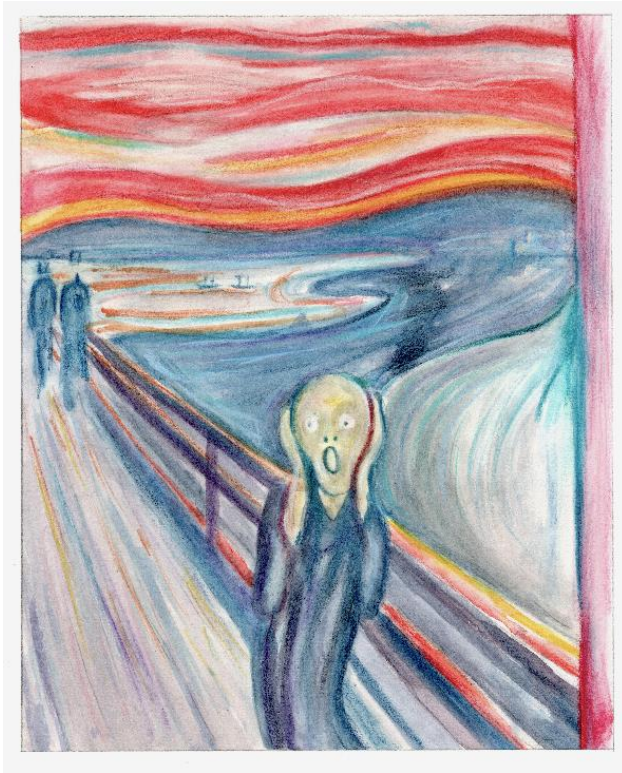
MASTERPIECES



INGREDIENTS

Cognac, Figs & tonka cordial,
Chili infused Mancino secco vermouth,
Blue spirulina

3 2



Inspired by
MUNCH – THE SCREAM

1893

Embrace the disquiet beauty of Edvard Munch's The Scream with this captivating collins.

"Through the Trees" offers a complex yet refreshing taste.

Norwegian national spirit Aquavit lays the groundwork with warm, herbal notes while the toasted barley syrup adds a touch of sweetness and smokiness, reminiscent of a sunset through trees. The hop soda cuts through with a refreshing bitterness, mimicking the wild Norwegian landscape. Then comes the psychedelic touch - a whisper of absinthe, echoing the painting's unsettling beauty.

THROUGH THE TREES

REFRESHING – COMPLEX – HERBAL

MASTERPIECES



INGREDIENTS

Bareksten Aquavit, Smoked barley syrup,
House-made hop soda, Citric solution,
Bareksten Absinthe

3 2



Inspired by
CARLO SCARPA – TOMB BRION

1978

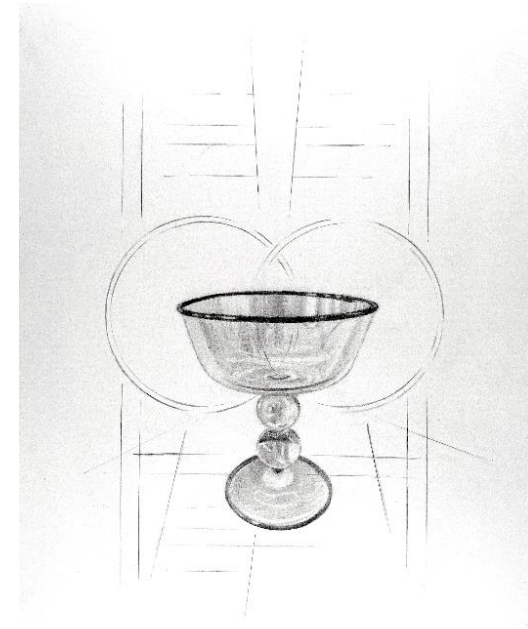
Inspired by Carlo Scarpa and his artwork “Tomb Brion” - a masterpiece of modernist architecture and a powerful commemorative monument. We choose a Japanese whisky as Japan influenced his life. The oriental syrup made with passion fruit, wild peach and wild strawberry from Asia creates the connection between Japan and Italy. Amaro Cipriani is the Venetian ingredient that completes the cocktail.

Arts Bar is designed with Carlo Scarpa lines including our Logo.

ORIENTAL SHAPES

BOLD – SCENTED – BALANCED

CLASSICS



INGREDIENTS

Nikka Coffey Malt Whisky, Amaro Cipriani,
Oriental Syrup, Peychaud’s Bitters

GARNISH

Cedar wood spray

34



Inspired by
AI WEIWEI – THE WHITE CHANDELIER

2022

Cocktail dedicated to the great artist and activist Ai Weiwei and his exclusive artwork

in collaboration with the St Regis Venice: The White Chandelier.

Baijiu, Chinese national spirit combined with pineapple & black pepper shrub to

enhance the tropical and pepper notes of the spirit, balanced with Select.

All ingredients combined create a wonderful red cocktail that recalls the colour of

Chinese's national flag. His famous sunflower seed installation in London's Tate

museum gives us the inspiration to fat-wash the Baijiu with sunflower oil.

AW VISION

EXOTIC – INTRIGUING – UNIQUE

CLASSICS



INGREDIENTS

Ming River Baijiu, Sunflower oil, Select,
House-made roasted pineapple & black pepper shrub

30



Inspired by
SALVADOR DALÍ • BIRTH OF LIQUID DESIRES

1931

Inspired by “birth of liquid desires” dated 1931, an artwork of Salvador Dalí who joined the Surrealist group in 1929. This artwork is composed by 3 main shapes that seem to be fused in the grotesque dream-image of the creature at center. This gave us the inspiration to twist a classic Negroni which is made by 3 main ingredients. We add Calvados, a famous apple brandy, to recall the legend of William Tell. One of Dalí’s obsessions. Here William Tell’s apple is replaced by a loaf of bread. The vermouth is a blend of 4 recalling the violin in the artwork. The main is the Venissa, made with ingredients from the Venetian lagoon.

This artwork is now exhibited at the Peggy Guggenheim Venice museum.

THE NEGRONI DESIRE

—
STRONG – COMPLEX – BITTER

CLASSICS



INGREDIENTS

- Amphora aged -
Oxley Gin, Mancino vermouth mix,
Calvados, Bitter Martini Riserva Speciale

GARNISH

Apple cherry

3 2



Inspired by
BANKSY • VENICE BIENNALE GRAFFITI

2019

Inspired by one of the most talented street artist in the recent years: Banksy.

During the first week of the Venice Biennale 2019, this piece of art appears on one of the buildings in Venice. We use mezcal, a spirit with a very strong personality yet mysterious and unknown to the commercial streams of popularity, similarly to the artist we are getting inspiration from. To link the cocktail with the local area, we created a cordial using artichokes from the Venetian island of Sant'Erasmus. To reproduce the smoke, we created a pink air that comes out of the glass.

CANAL-ART

UNEXPECTED – HEARTY – SMOKY

CLASSICS



INGREDIENTS

Casamigos Mezcal, Fino Sherry, Orange Curacao,
House-made artichoke cordial,
Grapefruit Bitters, Lime juice

GARNISH

Patron Silver air

34



Inspired by
CLAUDE MONET • IL CANAL GRANDE

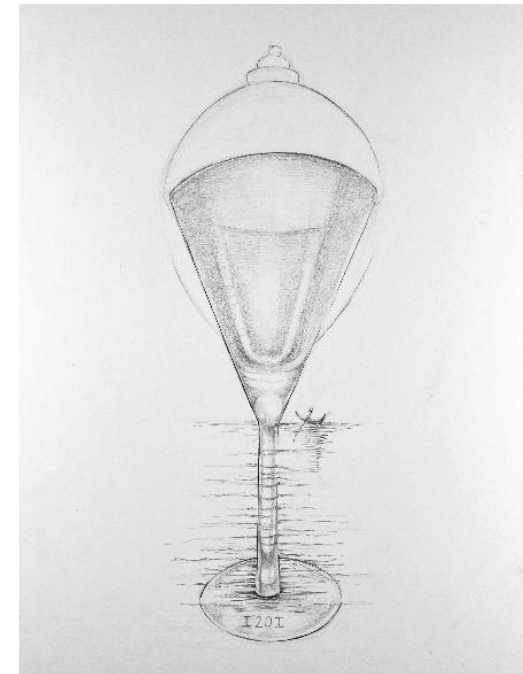
1908

Inspired from “Il canal grande” dated 1908 by Claude Monet, a founder of French Impressionist painting. Venice’s light and colors seduced the painter, like many other artists before. He was 68 years old when he came to Venice with his wife just for a few days. The beauty of the city let him stay longer. “We finally arrived at the Hotel Britannia, with a view, if such a thing were possible, even more beautiful than that of Palazzo Barbaro.” We decided to dedicate a drink to him as he had the pleasure to stay in one of our buildings, at that time called Grand Hotel Britannia. This cocktail is our interpretation of an alcohol-free Martini.

BRITANNIA 1201

BITTER – SPICED – DRY

CLASSICS - NON ALCOHOLIC



INGREDIENTS

Tanqueray 0.0,
House-made alcohol free vermouth,
Non-alcoholic Bitters

GARNISH

Tanqueray TEN spray

2 6



Inspired by
KAREN LAMONTE • RECLINING NOCTURNE 3
2019

Inspired from “Reclining Nocturne 4” by Karen LaMonte, an American artist known for her lifesize sculpture. This sculpture of a dress in glass uses the absent reclining female nude to challenge traditional perceptions of body and identity. This work of art has been selected by Berengo’s foundation to be previously showcased at the St Regis Venice. Adriano Berengo is an important Venetian glass patron. The dress without a woman inspired us to create a spritz without alcohol to challenge traditional perceptions of aperitivo.

SPIRIT ILLUSIONS

REFRESHING – FRUITY – SPARKLING

CLASSICS - NON ALCOHOLIC



INGREDIENTS

Alcohol free sparkling wine,
Amaro Lucano Zero, Amaro americano,
Three Cents Bergamot & Mandarin soda

GARNISH

Orange peel & olive

26

LUXURY BY THE BOTTLE

BUBBLES

Ferrari Giulio Riserva del Fondatore 2012	300
Bollinger Special Cuvée	170
Dom Perignon Vintage 2013	500
Dom Perignon P2 2003	950
Laurent-Perrier Rosè	280
Louis Roederer Cristal 2015	880
Ruinart Blanc de Blancs	200
Ruinart Brut Rosè	230
Ruinart Dom Ruinart 2009	500
Krug Grande Cuvée	500
Krug Rosè	800
Krug Clos du Mesnil 2008	3900
Krug Clos D'Ambonnay 2006	6600

WHITE

Venusa Bianco 2021, Venissa	170
Rossj Bass 2023, Gaja	250
Gaja & Rey 2022, Gaja	510
Ronco Delle Mele 2024, Venica & Venica	120
Vintage Tunina 2022, Jermann	170
Chablis Premier Cru Vieilles Vignes 2023, Domaine Laroche	220
Batard-Montrachet Grand Cru 2016, Domaine Leflaive	1300
Saint Aubin 2021, Domaine François Mikulski	260
Pouilly Fumé Baron de L 2020, Chateau de Nozet De Ladoucette	350

RED

Amarone della Valpolicella Classico 2009, Dal Forno	850
La Poja 2018, Allegrini	300
Sassicaia 2022, Tenuta San Guido	590
Barbaresco 2020, Gaja	510
Barolo Bussia 2021, Fenocchio	190
Brunello di Montalcino Riserva Vigna Ferrovia 2018, Marchesi Antinori	340
Gevrey-Chambertin 2022, Louis Jadot	340
Clos Vougeot Grand Cru Vieilles Vignes 2017, Chateau de La Tour	1400
Château Petrus 2011	6800

WINE

BUBBLES

Prosecco Empatico Biodinamico 2024, Diotisalvi <i>Glera 100%</i>	22 – 100
Franciacorta Vintage Collection Satèn 2020, Ca' del Bosco <i>Chardonnay 85%, Pinot Bianco 15%</i>	30 – 170
Ruinart Blanc de Blancs <i>Chardonnay 100%</i>	38 – 200
Ruinart Brut Rosè <i>Pinot Noir 55%, Chardonnay 45%</i>	42 – 230
Krug Grande Cuvée <i>Pinot Noir 43%, Chardonnay 35%, Pinot Meunier 22%</i>	90 – 500
Krug Brut Rosé <i>Pinot Noir 57%, Chardonnay 23%, Pinot Meunier 20%</i>	150 – 800

WHITE WINE

Soave La Rocca 2023, Pieropan <i>Garganega 100%</i>	26 – 120
Ronco Delle Mele 2024, Venica & Venica <i>Sauvignon 100%</i>	30 – 140
Vintage Tunina 2022, Jermann <i>Sauvignon, Chardonnay, Malvasia, Ribolla Gialla</i>	38 – 170
Rossj Bass 2023, Gaja <i>Chardonnay 100%</i>	54 – 250

RED WINE

Valpolicella Ripasso Superiore Catullo 2020, Bertani <i>Corvina Veronese 70%, Corvinone 20%, Rondinella 10%</i>	26 – 120
Pinot Noir 2022, Cloudy Bay <i>Pinot Noir 100%</i>	28 – 130
Barolo Bussia 2021, Fenocchio <i>Nebbiolo 100%</i>	42 – 190
Brunello di Montalcino Riserva Vigna Ferrovia 2018, Marchesi Antinori <i>Sangiovese 100%</i>	72 – 340

ROSÈ WINE

Côtes de Provence Rosè Cru Classè 2024, Château Galoupet <i>Grenache 52%, Tibouren 16%, Rolle 15%, Syrah 14%, Cinsault e sémillon 3%</i>	30 – 140
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TEQUILA, MEZCAL & SOTOL

Casamigos Blanco	28
Casamigos Anejo	32
Patron Silver	20
Don Julio Reposado	22
Don Julio 1942	90
Volcan XA	60
Don Fulano Reposado	25
Fortaleza Reposado	28
Tapatio Excelencia	50
Enemigo Cristallino Anejo	42
Casamigos Mezcal	32
Vida Mezcal	20
Montelobos Tobala Mezcal	50
La Venenosa Raicilla	35
La Higuera Sotol	18

RUM & CACHACA

Fut Unique Neisson 2004	65
Appleton 15	36
Appleton 21	60
Bacardi 8	18
Santa Teresa Solera 1796	27
Diplomatico Reserva Exclusiva	22
Zacapa 23	27
Zacapa Centenario XO	50
Flor de Cana 18	28
El Dorado 21	50
Hampden Estate	22
Clairin Sajous	20
Yaguara Cachaca	18

GIN

Bareksten Botanical	20
Botanist	20
Hendrick's	20
Kinobi	26
Mare	23
Monkey 47	24
Plymouth	20
Bombay Premier Cru	20
Tanqueray No. TEN	18
Fords	20
Boatyard Double Gin	24
Kapriol Old Tom	18
Oxley	22
London No3	22
Quattro Gatti	20
Sipsmith VJOP	24
Sospiri	22

VODKA

Absolut Elyx	22
Belvedere	20
Belvedere 10	65
Chase Islay Cask	28
Chopin	22
Altamura	20
Grey Goose	20
Ketel One	20
Boatyard 2	22
Stoli Elit	25
VKA	20

SINGLE MALT WHISKY

HIGHLANDS

Dalwhinnie 15yo	22
Dalmore 15yo	38
Dalmore 25yo	260
Glenmorangie 10yo	25
Oban 14yo	23

LOWLANDS

Glenkinchie 12yo	22
Edradour Sherry 2008	45

SPEYSIDE

Balvenie 21yo	60
Benromach 10yo	25
Glenfarclas 25yo	55
Glenfiddich 18yo	35
Glenlivet 18yo	30
Aultmore 12yo	28
Mortlach 18yo	70
Strathisla 2005	30
Macallan 18yo Double Cask	65
Macallan 18yo Sherry Cask	90
Macallan Time : Space Mastery	300
Macallan 30yo Double Cask	600
Macallan 1962 – 18yo	900
Macallan 1968 – 18yo	900

ISLAY

Ardbeg 10yo	30
Bowmore 18yo	45
Caol Ila 18yo	44
Lagavulin 16yo	26

ISLANDS

Highland Park 18yo	45
Highland Park 30yo	260
Talisker 25yo	74

WHISKY

BLENDED WHISKY

Chivas 18 yo	24
Chivas 25 yo	82
Johnnie Walker Gold Label	25
Johnnie Walker Blue Label	52

IRISH WHISKEY

Jameson Black Barrel	18
Green Spot	22

AMERICAN WHISKEY

Bulleit Rye	18
Eagle Rare 10yo	18
Wild Turkey 10yo Russel Reserve	32
Michter's Rye	25
Rebel Yell Bourbon	18
Angel's Envy	30
Woodford Reserve	22
Jack Daniel's Single Barrel	20
Whistle Pig 12yo	36

JAPANESE WHISKY

Akashi White Oak 5yo	52
Mars Komagatake	33
Nikka Yoichi	30
Nikka Coffey Malt	28
Hibiki Harmony	30
Hibiki 21yo	380
Yamazaki 18yo 100 th ed.	300
Hakushu 18yo 100 th ed.	260

COGNAC, ARMAGNAC & CALVADOS

Martell Cordon Bleu	34
Courvoiser XO	36
Hennessy XO	42
Remy Martin XO	44
Remy Martin 300 th Anniversary	300
Remy Martin Louis XIII	450
Hennessy Paradis	150
Jean Fillioux Tres Vieux	26
Bas Armagnac Dartigalongue 30 Ans	38
Bas Armagnac Samalens Millesime 1988	32
Calvados Reserve C. Drouin	20
Calvados Hors d'Age C. Drouin	34
Calvados Chateau Du Breuil XO	32

LOUIS XIII RARE CASK 42.1

Discover the Louis XIII Rare Cask 42.1 by the glass
in Italy only available at the St Regis Venice

Louis XIII Rare Cask 42.1	10ml	1200
	25ml	2500
	50ml	5000

GRAPPA

Domenis Storica Nera	20
Domus Nebbiolo da Barolo	20
Nonino Picolit	42
Poli Vespaiole	24
Poli Sassicaia	32

OTHER SPIRITS

Pisco La Diablada	22
Aquavit Bareksten	24
Baijiu Ming River	20

PORT & SHERRY

Lustau Pedro Ximenez Murillo	24
Lustau Oloroso Pata de Gallina	20
Graham's 30	40
Niepoort 20 Tawny	30
Niepoort Colheita 2008	20

B E E R

Peroni Nastro Azzurro	15
Asahi	17
Estrella Damm gluten free	15
Guinness	17
Pedavena alc. free	15

ARTS BITES

available from 6:30pm until 11pm

Selection of Longino caviar served with blinis, sour cream and shallots vinegar

- ❖ 10g Baikal €60
- ❖ 10g Kaluga Amur €90
- ❖ 10g Beluga €290

Local oysters



- ❖ 3 pieces €44
- ❖ 6 pieces €88

Lobster roll with Caesar sauce and lettuce



€36

Garronese veneta and Wagyu mini-burgers with Pecorino, lettuce and tomatoes

€38

Wagyu A5 katsu-sando with brioche bread and coleslaw

€60

Vegetarian crispy sushi with local honey and horseradish sauce



€28

Grilled eggplant Parmigiana skewers with kefir

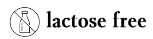
€28

Our chocolate selection



Itakuja 55% - Oqo 73% - Albinao 85%

€20



lactose free



vegan



gluten free



locally sourced

Le nostre proposte potrebbero contenere allergeni.

In caso di intolleranze o allergie alimentari, vi preghiamo di rivolgervi al nostro Team.

Our offerings may contain allergens. Please refer to our Team in case of dietary requirements or allergies..



ARTS BAR