



HELVETIA&BRISTOL

FIRENZE

HELVETIA&BRISTOL

An ancient Florentine residence built in the early 1800s, thanks to the Swiss Mosca family it became the first hotel in Florence at the end of the century. In the shadow of Brunelleschi's dome, between Piazza della Repubblica and the prestigious Via Tornabuoni, the Hotel Helvetia&Bristol has always been a fervent cultural meeting point. It has welcomed influential figures to its Giardino d'Inverno or Winter Garden, such as Luigi Pirandello, Eugenio Montale, Enrico Fermi and Gabriele D'Annunzio. Over time, the Hotel Helvetia&Bristol has confirmed its reputation as a favoured location amongst the most demanding of international publics. Since 1st July 2016, it has been part of the prestigious Starhotels Collezione group.

HOSTARIA BIBENDUM

Located within the Helvetia & Bristol, Hostaria Bibendum represents a unique setting to be enjoyed at any time of day. Early in the morning, it opens its doors for a coffee served at the bar accompanied by the best artisanal Florentine pastries, or a savoury breakfast of omelette, local cured meats and the historic Tuscan schiacciata (flat focaccia bread).

Lunch time offers a light but sought-after menu, inspired by the region's flavours and aromas crossed with international dishes, as seen in the gourmet sandwiches.

For afternoon tea, loose-leaf teas win out accompanied by savoury tartlets, artisanal sweets, Tuscan cantucci (biscuits) and exquisite chocolate. Alongside the various tea blends, sparkling prosecco and champagne is served, accompanying us into the early evening for the traditional Italian aperitif. Here, the protagonist is the Bubble Chianti, a cocktail that is rich in Tuscan flavour and served with a mini Chianina tartare. It's a great invitation to stay for dinner.

STARHOTELS[®]
COLLEZIONE

The Original
**AMERICAN
BRUNCH**

SWEETS

Plain croissant
Custard croissant
Chocolate croissant
Cookies
Ginger cookies
New Yorker cheesecake
Apple pie
Chocolate brownies
Vanilla muffin
Pancakes
Waffles

MARMELADE

Home made jams and honeycomb
Maple syrup

FRUITS

Sliced fresh fruit
Fresh fruit salad
Pears, peaches & plums in syrup

MILK & CEREALS

Whole milk
Skimmed milk
Soy milk
Yoghurt selection
Muesli
Cornflakes
All bran

BAKERY

Wholemeal and white Tuscan bread
Buns
Focaccine with tomato and olives
Tuscan schiacciata
Home made bread sticks

TUSCANY

The traditional pappa al pomodoro
Cured ham
Felino salami
Wild fennel salami
Ewe's cheese:
Pecorino buccia rossa
Pecorino buccia nera
Pecorino Montefeltro
Chicken liver croutons

SIDES

Bacon
Wurstel
Pork Tuscan sausages
Sauté spinach
Bagel with marinated salmon

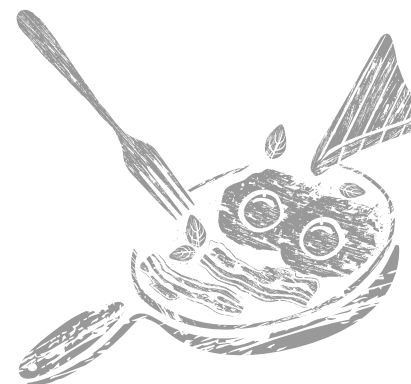
KIDS

Marshmallows
Chocolate fountain
Meringue
Nutella

EGGS

Coque
Demi boiled
Boiled
Poached
Fried
Scrambled
Florentine
Benedict
Create your omelette

ALL OUR EGGS ARE FARM FRESH
AND SERVED WITH SIDE DISHES



EXTRA

Natural fruit extract
€ 5.⁰⁰
Vegetables and fruit extract
€ 5.⁰⁰
Organic fruit juice
€ 3.⁰⁰
Soft drinks
€ 3.⁰⁰
Prosecco di Valdobbiadene D.O.C.G.
Ardenghi
€ 6.⁰⁰
Franciacorta D.O.C.G.
Villa
€ 7.⁰⁰
Champagne
Fernand Hutasse
€ 7.⁰⁰
Chianti delle Colline Senesi
Tenuta di Trecciano
€ 5.⁰⁰
Vernaccia di San Gimignano
La Torre
€ 5.⁰⁰

The Original
**AMERICAN
BRUNCH**

LIVE JAZZ MUSIC
KID'S MOVIE AREA

EVERY SUNDAY
FROM 11.30 AM TO 3.30 PM
€ 45.⁰⁰ per person
(Fresh squeezed orange juice, american
coffee, tea selection and water included)
children up to 6 years are free of charge