T BAR

GRAND HOTEL TREMEZZO

LUNCH · DINNER · DRINKS

Cocktail bar 10.00 — 01.00 · Lunch 12.00 — 16.00 · Light bites 16.00 — 19.00 · Dinner 20.00 — 22.30

HOW TO READ THIS MENU

The numbers in brackets beside a dish are the allergens and notes the house declares for it.

THE LINE BENEATH A DISH

Lobster Roll *(1)(2)(3)(9)(15)*

Lobster, celery, avocado, chives and mayonnaise

We care about serving you the highest quality ingredients and meeting your dietary requirements. Please find below the list of products that may cause allergic reactions or intolerances, in addition to any foods that have been quick frozen.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten	*(2)* Shellfish	*(3)* Egg
(4) Fish	*(5)* Peanuts	*(6)* Soy
(7) Milk (including lactose)	*(8)* Nuts	*(9)* Celery
(10) Mustard	*(11)* Sesame seeds	*(12)* Sulfur dioxide and sulfites
(13) Lupin	*(14)* Mollusks	*(15)* Product has been quick frozen, defrosted product
(16) Vegan	*(17)* Vegetarian	*(18)* Gluten-free

OF THE WINES

All of the house's wines contain sulfur dioxide and sulphites (more than 10 mg/kg).

LUNCH

CAVIALE — CAVIAR

Caviale Tradition — 30 gr — 270 · 100 gr — 800

Tradition Caviar (1 gr — 9; 1 gr — 8). Tradition is a caviar extracted from the White Sturgeon, a native species of the Pacific Ocean. The taste is perfectly balanced, complex and round and recalls the sea only in its most delicate components. The time required to harvest this caviar is approximately 14 to 15 years

Caviale Oscietra — 30 gr — 390 · 100 gr — 1.200

Oscietra Caviar (1 gr — 13; 1 gr — 12). Oscietra Royal is a caviar extracted from the Russian Sturgeon, a species originally native to the Caspian Sea, Black Sea and Azov Sea. Fruity and nutty flavor and with tones of dark brown to beige in color. The time required to harvest this caviar is approximately 10 to 11 years

— Abbinamento consigliato · Suggested pairing: Ferrari Riserva Lunelli 2016 — Bott. 190, Glass 40
— Ferrari Giulio Ferrari 2015 — Bott. 420

Servito con soffici blinis e panna acida. Served with soft blinis and sour cream. Prezzo Ferrari Riserva Lunelli e del Giulio Ferrari è riservato solo in abbinamento con il caviale. The indicated prices for Ferrari Riserva Lunelli and Giulio Ferrari are only in pairing with caviar.

ANTIPASTI — STARTERS

Ostriche Gillardeau *(12)(14)(18)* — 12 cad. / each

Gillardeau oysters
— Suggested pairing "RS Martini"

Lobster Roll *(1)(2)(3)(9)(15)* — 54

Astice, sedano, lattuga, avocado, erba cipollina e maionese. Lobster, celery, avocado, chives and mayonnaise
— Suggested pairing "Cosmopolitan"

Tartare di Tonno marinato, mango e avocado *(4)(15)* — 48

Marinated tuna tartare, mango and avocado
— Suggested pairing "GHT Fashioned"

Salmone marinato all'aneto, con salsa dolce forte alle pere *(4)(10)(18)* — 40

Herb marinated alpine salmon with pungent pear sauce
— Suggested pairing "Lemon Drop Martini"

Capesante carote e caviale *(4)(14)* — 52

Scallops, carrots and caviar
— Suggested pairing "Margarita"

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LUNCH

ANTIPASTI · CONTINUED

Battuta di Fassona, caprino, rucola e pomodorini ciliegino *(7)(18)* 48
Beef tartare, goat cheese, rocket salad and cherry tomatoes
— Suggested pairing "GHT Summer Negroni"

Carpaccio di manzo, Parmigiano Reggiano e tartufo nero *(7)(18)* 46
Beef carpaccio Parmesan cheese and black truffle
— Suggested pairing "New Fashioned"

PASTA, RISO E ZUPPA — PASTA, RICE AND SOUPS

Linguine di grano duro Franciacorta e gamberi rossi *(1)(2)(4)(7)(12)* 48
Durum wheat linguine with Franciacorta and red prawns
— Suggested pairing "Old Fashioned"

Tortelli aragosta, piselli e limone *(1)(2)(3)(4)(7)(9)* 58
Tortelli pasta filled with spiny lobster, peas and lemon
— Suggested pairing "Sweetness"

Trucioli al pesto genovese, stracciatella e pomodori confit *(1)(7)(17)* 40
Trucioli pasta with homemade basil pesto, confit tomatoes and stracciatella cheese
— Suggested pairing "Sazerac"

Risotto spinaci e tartufo nero *(7)(9)(12)(17)(18)* 42
Risotto with spinach and black truffle
— Suggested pairing "Bloody Mary Torbato"

Rigatoni alla Bolognese *(1)(9)* 36
Rigatoni pasta with Bolognese sauce
— Suggested pairing "Bad Bunny"

Tagliatelle all'uovo, pachino e burrata *(1)(3)(7)(17)* 38
Handmade tagliatelle, pachino tomatoes and burrata
— Suggested pairing "Americano"

Minestrone di verdura *(1)(9)(16)(17)* 32
Vegetable soup
— Suggested pairing "Negroni Sbagliato"

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LUNCH

SECONDI PIATTI DI PESCE — FISH MAIN COURSES

Tataki di tonno, finocchi e cipollotti *(4)(9)(11)(15)(18)* 50
Tuna tataki, fennel and spring onions salad
— Suggested pairing "Deep Dive"

Branzino, spuma di patate e broccoli *(4)(7)(9)(15)* 48
Sea bass, potato foam and broccoli
— Suggested pairing "Spritz GHT"

Rombo al verde, salicornia *(1)(4)(7)(15)(18)* 52
Turbot au gratin, glasswort
— Suggested pairing "RS Martini"

SECONDI PIATTI DI CARNE — MEAT MAIN COURSES

Cotoletta di vitello alla milanese con patate saltate *(1)(7)(8)* 50
Breaded veal cutlet with sautéed potatoes
— Suggested pairing "Vodka Martini"

Filetto di manzo con scaloppa di foie gras e gratin di patate *(7)(9)(18)* 54
Beef fillet, foie gras and potato gratin
— Suggested pairing "GHT Negroni"

Costata di manzo con patate al forno e spinaci (500 g) *(7)(9)* 80
Ribeye steak served with roast potatoes and spinach (500 g)
— Suggested pairing "Bloody Mary"

Fondente di pollo all'italiana *(1)(3)(7)(9)* 46
Braised chicken with tagliolini pasta
— Suggested pairing "Bloody Mary"

PROPOSTE VEGANE — VEGAN PROPOSALS

Quinoa, barbabietola e agrumi *(16)(17)(18)* 36
Quinoa, beetroot and citrus
— Suggested pairing "No Gin-Tonic"

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LUNCH

PROPOSTE VEGANE · CONTINUED

Misticanza con guacamole, cetrioli e cipolla rossa di Tropea 36
Mixed salad with guacamole, cucumbers and Tropea red onion
— Suggested pairing "Shirley Temple"

Maccheroni al ragù vegetale *(1)(9)(16)(17)* 38
Macaroni with vegetable ragù
— Suggested pairing "Virgin Mojito"

Risotto basilico, lime e vermouth *(9)(12)(16)(17)* 42
Risotto basil, lime and dry vermouth
— Suggested pairing "Caramel Étoile"

Tofu scottato con porcini trifolati *(15)(16)(17)* 42
Seared tofu with porcini mushrooms cooked in olive oil, parsley and garlic
— Suggested pairing "New York Sour"

INSALATE — SALADS

Caesar Salad *(1)(3)(4)(10)* 28
Lattuga, crostini di pane, bacon. Lettuce, croutons, bacon
— Con pollo · With chicken — 10
— Con gamberi · With shrimps — 14 (2)

Nizzarda *(3)(4)(15)(18)* 32
Niçoise Salad. Tonno, patate, fagiolini, lattuga, olive, uova, acciughe. Tuna, potatoes, French beans, lettuce, olives, eggs, anchovies

Verdure alla griglia *(8)(16)(18)* 28
Grilled Vegetables. Selezione di verdure di stagione con menta e pinoli. Selection of seasonal vegetables with mint and pine nuts

COMFORT FOOD — ACCOMPAGNATI DA PATATINE FRITTE · SERVED WITH FRENCH FRIES

Salmon Bao *(1)(4)(7)(10)* 38
Pane bao con salmone marinato e avocado. Steamed Bao bread with marinated salmon and avocado

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LUNCH

COMFORT FOOD · CONTINUED

Club Sandwich *(1)(3)* — 32
Triplo strato di pane in cassetta tostato, pollo, pomodoro, uova, lattuga, maionese. Toasted triple decker sandwich with chicken, tomato, egg, lettuce, mayonnaise

T Burger *(1)(3)(7)(10)* — 36
Manzo, pancetta affumicata, senape antica, cipolle di Tropea, formaggio Lariano, uova bio. Beef, smoked bacon, vintage mustard, caramelized onion from Tropea, Lariano cheese, organic egg

DoubleBurger *(1)(3)(7)(10)* — 44
Manzo, pancetta affumicata, cheddar, pomodoro, lattuga, cipolle di Tropea, ketchup al basilico. Beef, smoked bacon, cheddar, tomato, lettuce, Tropea onions, basil ketchup

Bun Vegetariano *(1)(7)(8)(17)* — 32
Melanzane e zucchine alla griglia, provola affumicata, pesto di basilico e pomodori. Veggie burger, grilled eggplants and zucchini, smoked provola, basil pesto and tomatoes

I CLASSICI DELL'ESTATE ITALIANA — THE ITALIAN CLASSICS

Lasagnette di melanzana, pomodoro fondente e mozzarella *(7)(15)(17)(18)* — 38
Eggplant lasagne, tomato, mozzarella

Caprese *(7)(17)(18)* — 32
Mozzarella di bufala, pomodoro e basilico. Buffalo mozzarella, tomatoes and basil

Vitello tonnato *(3)(4)(9)(18)* — 38
Sliced veal with tuna sauce

Prosciutto crudo e burrata *(7)(18)* — 34
Parma ham and burrata cheese

IN CONDIVISIONE — TO SHARE

Bruschetta — Pomodoro, basilico, aglio e olio *(1)(17)* — 26
Tomatoes, basil, garlic and olive oil

Bruschetta — Stracciatella, prosciutto di Parma, miele di castagno *(1)(7)* — 30
Stracciatella cheese, Parma ham, chestnut honey

(1) Cereals containing gluten · (2) Shellfish · (3) Egg · (4) Fish · (5) Peanuts · (6) Soy
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LUNCH

IN CONDIVISIONE · CONTINUED

Montanara — Pomodoro san marzano, basilico e parmigiano *(1)(17)* 28
Montanara - Traditional Neapolitan small Fried Pizza. San Marzano tomatoes, basil, and parmesan cheese

Montanara — Mortadella e stracchino *(1)(7)* 32
Mortadella and stracchino cheese

Gambero in tempura, salsa agrodolce *(1)(2)(12)(15)* 42
Shrimp tempura, sweet and sour sauce

Asparagi fritti all'italiana, tzatziki al finocchietto *(1)(3)(7)(9)(12)(15)* 28
Italian deep fried asparagus, fennel tzatziki

(1) Cereals containing gluten · (2) Shellfish · (3) Egg · (4) Fish · (5) Peanuts · (6) Soy
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DINNER

Served 20.00 — 22.30

ANTIPASTI, I CLASSICI DELL'ESTATE ITALIANA — STARTERS, THE ITALIAN CLASSICS

Lasagnette di melanzana, pomodoro fondente e mozzarella *(7)(15)(17)(18)* 38
Eggplant lasagne, tomato, mozzarella

Caprese *(7)(17)(18)* 32
Mozzarella di bufala, pomodoro e basilico. Buffalo mozzarella, tomatoes and basil

Vitello tonnato *(3)(4)(9)(18)* 38
Sliced veal with tuna sauce

Prosciutto crudo e burrata *(7)(18)* 34
Parma ham and burrata cheese

PASTA, RISO E ZUPPA — PASTA, RICE AND SOUPS

Trucioli al pesto genovese, stracciatella e pomodori confit *(1)(7)(17)* 40
Trucioli pasta with homemade basil pesto, confit tomatoes and stracciatella cheese

Tagliatelle all'uovo, pachino e burrata *(1)(3)(7)(17)* 38
Handmade tagliatelle, pachino tomatoes and burrata

Minestrone di verdura *(1)(9)(16)(17)* 32
Fresh vegetable soup

SECONDI PIATTI — MAIN COURSES

Branzino, spuma di patate e broccoli *(4)(7)(9)(15)* 48
Sea bass, potato foam and broccoli

Cotoletta di vitello alla milanese con patate saltate *(1)(7)(8)* 50
Breaded veal cutlet with sautéed potatoes

Filetto di manzo con scaloppa di foie gras e gratin di patate *(7)(9)(18)* 54
Beef fillet, foie gras and potato gratin

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DINNER

INSALATE & COMFORT FOOD — SALADS & COMFORT FOOD

Caesar Salad *(1)(3)(4)(10)* — 28
Lattuga, crostini di pane, bacon. Lettuce, croutons, bacon
— Con pollo · With chicken — 10
— Con gamberi · With shrimps — 14 (2)

Nizzarda *(3)(4)(15)(18)* — 32
Niçoise Salad. Tonno, patate, fagiolini, lattuga, olive, uova, acciughe. Tuna, potatoes, French beans, lettuce, olives, eggs, anchovies

Club Sandwich *(1)(3)* — 32
Triplo strato di pane in cassetta tostato, pollo, pomodoro, uova, lattuga, maionese. Toasted triple decker sandwich with chicken, tomato, egg, lettuce, mayonnaise

DoubleBurger *(1)(3)(7)(10)* — 44
Manzo, pancetta affumicata, cheddar, pomodoro, lattuga, cipolle di Tropea, ketchup al basilico. Beef, smoked bacon, cheddar, tomato, lettuce, Tropea onions, basil ketchup

Lobster Roll *(1)(2)(3)(9)(15)* — 54
Astice, sedano, lattuga, avocado, erba cipollina e maionese. Lobster, celery, avocado, chives and mayonnaise

IN CONDIVISIONE — TO SHARE

Bruschetta — Pomodoro, basilico, aglio e olio *(1)(17)* — 26
Tomatoes, basil, garlic and olive oil

Bruschetta — Stracciatella, prosciutto di Parma, miele di castagno *(1)(7)* — 34
Stracciatella cheese, Parma ham, chestnut honey

Montanara — Pomodoro san marzano, basilico e parmigiano *(1)(17)* — 28
Montanara - Traditional Neapolitan small Fried Pizza. San Marzano tomatoes, basil, and parmesan cheese

Montanara — Mortadella e stracchino *(1)(7)* — 32
Mortadella and stracchino cheese

Gambero in tempura, salsa agrodolce *(1)(2)(12)(15)* — 42
Shrimp tempura, sweet and sour sauce

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DINNER

IN CONDIVISIONE · CONTINUED

Asparagi fritti all'italiana, tzatziki al finocchietto *(1)(3)(7)(9)(12)(15)* 28
Italian deep fried asparagus, fennel tzatziki

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DRINKS

Cocktail & Spirits selection inspired by the unique and refined GHT elegance

I COCKTAIL DELLA SETTIMANA — TIP OF THE WEEK

Deep Dive 40
Rum Eminente 7y, Pineapple Juice, Cuttlefish Ink, Sugar Syrup, Lime Juice, Honey, Dehydrated Caviar

GHT SIGNATURE

RS Martini 50
Milano Elite, Martini Extra Dry, Green Olives and Capers Shrub, Calvisius Tradition Caviar (3 gr)

GHT Fashioned 34
Maker's Mark bourbon, chocolate bitter, honey syrup, maple syrup and liquid cream's foam

GHT Spritz 30
Italicus, Prosecco, Soda Water, Fresh Grapefruit Juice, Rosemary

GHT Summer Negroni 34
Bitter de Milan, red pepper shrub, grapefruit soda

Bad Bunny 34
Charcoal Rivo lake Como Gin, carrot juice, ginger beer

Mito (BEER) 34
Bitter Mc Guffin, Carlo Alberto Riserva vermouth, Black Guinness beer's foam

Mule 2.1 34
The Hoxton Gin, Lime, Honey, Cranberry juice, Grapefruit juice, Ginger beer

Spring Dragon Sour 36
Pisco Capel. Lemon juice, Dragon fruit syrup

Matcha Sour 36
Hendrick's FlorAdora gin, Matcha powder, lemon juice, simple syrup

Bloody Mary Torbato 32
Belvedere Vodka, Laphroaig 10y, Salt, Pepper, Tabasco, Lemon Juice, Worcestershire Sauce, Tomato Juice

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DRINKS

GHT SIGNATURE · CONTINUED

Sweetness 30
Acqua di Cedro liquor, pomegranate liquor, Match Mediterranean tonic water

New Fashioned 32
Volcan XA, Peychaud Bitter

CONTEMPORARY CLASSIC 25

Corpse Reviver N.2
Gin, Triple Sec, Lillet Blanc, Lemon juice

Cosmopolitan
Lemon Vodka, Lemon juice, Triple Sec, Cranberry Juice

French '75
Gin, Lemon juice, Sugar, Champagne

Hemingway Special
White Rum, Maraschino, Grapefruit juice, Lime juice

Long Island Ice Tea
Vodka, Tequila, Triple Sec, Rum, Gin, Lemon Juice, Sugar, Coke

Moscow Mule
Vodka, Lime Juice, Ginger Beer

Sea Breeze
Vodka, Cranberry Juice, Grapefruit Juice

THE UNFORGETTABLES 25

Boulevardier
Bourbon, Vermouth, Bitter de Milan

Gin Fizz
Gin, Lemon juice, Sugar, Soda

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DRINKS

THE UNFORGETTABLES · CONTINUED

Manhattan
Bourbon, Red Vermouth, Angostura

Old Fashioned
Bourbon, Sugar, Angostura

Sazerac
Cognac, Absinthe, Sugar, Peychaud's Bitter

Stinger
Cognac, White Mint Liqueur

NEW ERA 25

Dark 'N' Stormy
Dark Rum, Ginger Beer

French Martini
Vodka, Raspberry liqueur, Pineapple juice

New York Sour
Rye Whiskey, Sugar, Lemon, Red Wine

Paloma
Tequila, Lime juice, Grapefruit soda water

Penicillin
Scotch Whisky, Lagavulin 16 yrs, Lemon juice, Honey syrup, Ginger

Tommy's Margarita
Tequila Reposado, Lime juice, Agave syrup

MOCKTAILS 24

Caramel Étoile
Tanqueray 0.0, Caramel Syrup, Prosecco 0.0

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DRINKS

MOCKTAILS · CONTINUED

Pink Lake
Cranberry juice, Orgeat, Ginger beer

No Gin Tonic
Seedlip Garden, Mediterranean Tonic water, Peychaud's bitter

Spitfire 0.0
Seedlip Groove, Passion and Vanille Syrup, Lemon juice, Prosecco 0.0

Virgin Basil Smash
Seedlip Garden, Basil Syrup, Lemon Juice, Basil Leaves, Soda

IN CONDIVISIONE
TO SHARE · SERVED FROM 12 NOON TO 10.30 PM

Bruschetta — Pomodoro, basilico, aglio e olio *(1)(17)* 26
Tomatoes, basil, garlic and olive oil

Bruschetta — Stracciatella, prosciutto di Parma, miele di castagno *(1)(7)* 30
Stracciatella cheese, Parma ham, chestnut honey

Pizza Montanara — Pomodoro san marzano, basilico e parmigiano *(1)(17)* 28
San Marzano tomatoes, basil, and parmesan cheese

Pizza Montanara — Mortadella e stracchino *(1)(7)* 30
Mortadella and stracchino cheese

Gambero in tempura, salsa agrodolce *(1)(2)(12)(15)* 38
Shrimp tempura, sweet and sour sauce

Asparagi fritti all'italiana, tzatziki al finocchietto *(1)(3)(7)(9)(12)(15)* 28
Italian deep fried asparagus, fennel tzatziki

BIRRA 16

NOAM

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DRINKS

BIRRA · CONTINUED

Guinness Black Draught

Moretti Zero
Alcohol free

CRAFT BEER 16

Aquadulza Brewery (Tremezzo)

Tremezzina

24 Sei

SOFT DRINK — SODATI 12

Lurisia Chinotto

Lurisia Gassosa

Coca Cola

Coca Zero

San Pellegrino Aranciata Amara

Le Tribute Ginger Beer

Fever Tree Ginger Ale

Le Tribute Olive Lemonade

Le Tribute Soda Grapefruit

Tassoni Tonic Superfine

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(12) Sulfur dioxide and sulfites · (13) Lupin · (14) Mollusks
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DRINKS

SOFT DRINK — SODATI · CONTINUED

Match Mediterranea Tonic

Le Tribute Tonic Zero

THE FREDDI 12

Tè freddo al limone
Lemon Ice Tea

Tè freddo alla pesca
Peach Ice Tea

JUICES 12

Ananas
Pineapple

Mela
Apple

Carota
Carrot

Mirtillo rosso
Cranberry

SPREMUTA DI FRUTTA FRESCA FRESH FRUIT JUICE 12

Arancia
Orange

Pompelmo Rosa
Pink Grapefruit

(1) Cereals containing gluten · (2) Shellfish · (3) Egg · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk (including lactose) · (8) Nuts · (9) Celery · (10) Mustard · (11) Sesame seeds
(12) Sulfur dioxide and sulfites · (13) Lupin · (14) Mollusks
(15) Product has been quick frozen, defrosted product · (16) Vegan · (17) Vegetarian
(18) Gluten-free

Sulfur dioxide and sulfites: more than 10 mg/kg.
All prices are intended in Euro.

DRINKS

COFFEE

Espresso	8
Americano American coffee	10
Doppio espresso Double espresso	12
Cappuccino	10
Latte Macchiato Latte macchiato	10
Cioccolata Hot chocolate	10
Caffè shakerato Shaken coffee	15

TEA 15

Tè nero · Black tea
Earl Grey Imperial, English breakfast, Prince of Wales, Darjeeling

Tè verde · Green tea
Green Magnolia, Jasmine Chung Feng, Bancha, Sencha, Marrakesh Mint Tea

Infusi · Infusions
Roibos, Vervain, Camomilla

MINERAL WATER

Chiarella, Naturale — 0.75 l	10
Chiarella, Frizzante — 0.75 l	10

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(12) Sulfur dioxide and sulfites · (13) Lupin · (14) Mollusks
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DRINKS

MINERAL WATER · CONTINUED

Acqua Panna — 0.25 l	6
San Pellegrino — 0.25 l	6

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(7) Milk (including lactose) · (8) Nuts · (9) Celery · (10) Mustard · (11) Sesame seeds
(12) Sulfur dioxide and sulfites · (13) Lupin · (14) Mollusks
(15) Product has been quick frozen, defrosted product · (16) Vegan · (17) Vegetarian
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