EALA

MY LAKESIDE DREAM

ALKEMIA

The form change,
the soul remains

Matter is never still.
Time flows fluidly.

The bond that unites the elements is essential.
This is our journey for you.

A sequence of transformations, from the origin
of matter to its final perception.

Each phase tells a different state of drinking:
a moment, a gesture, an emotion.

Because yes,
you can get lost even
in a glass of water.



Bright, fruity notes,
soft and rounded.



Citrus freshness,
lively and bright.



Bitter depth, herbs
and roots.



Warmth and a
smoky character.

IN BRODO DI GIUGGIOLE
IN A STATE OF PURE BLISS

▽ ORIGIN

An ancient Italian expression describes the joy of

"going into jujube broth." Once, it was truly a warm, sweet infusion made from these small berries and spices, able to comfort and surprise.

In this interpretation, the memory becomes a contemporary liquid: a smooth, enveloping sip where the natural sweetness of the fruit meets warm, aromatic notes.

The result is an elegant and profound cocktail, evoking the feeling of an ancient decoction transformed into a modern experience.

A delicate and luminous beginning, where matter tells the story of its origin.

IN BRODO DI GIUGGIOLE



LA TEIERA DEL VATE
THE TEAPOT OF THE VATE

RITO

Gabriele D'Annunzio saw in small daily rituals a form of seduction. Tea, for him, was not merely a drink, but a theatrical gesture, a moment of anticipation and allure.

This cocktail is born from that idea of ritual: a service that echoes the elegance of tea, yet reveals an unexpected soul. Floral aromas and warm notes intertwine in a refined, aromatic sip, capable of evoking a decadent and sophisticated atmosphere.

A slow experience, to be observed even before it is tasted

LA TEIERA DEL VATE



CAPPERI! OLIO E SALE
CAPERS! OIL AND SALT

MATTER

Three essential elements of Mediterranean cuisine become liquid matter.

Here, flavor is born from the balance between savoriness, freshness, and aromatic depth.

An unexpected structure, where vegetal and mineral notes blend with a surprising softness. The result is an essential yet complex cocktail, evoking the simplest gesture in cooking: bread, oil, and salt.

An exercise in balance between technique and nature.

CAPPERI!
OLIO E SALE



BENACO'S VESPER
JAMES BOND IN THE GARDA

METHOD

Garda Lake has long been the setting for elegant and mysterious stories, including the passage of James Bond.

This drink draws inspiration from the iconic Vesper Martini, reinterpreting it through the character of the territory.

The sip is clean and refined, with a dry, precise structure that reveals depth and personality.

An essential and decisive cocktail, where elegance and tension find their balance.

BENACO'S VESPER



CEDRO, TERRA E FIORI
CEDAR EARTH AND FLOWERS

○ NATURE

The nature of Lago di Garda is shaped by contrasts: light and rock, wind and vegetation, citrus and earth.

This cocktail is born from that natural balance.

A meeting of luminous freshness and vegetal depth, where the sip evolves slowly between vibrant notes and darker nuances.

A dynamic, vibrant drink that tells the strength of natural matter.

CEDRO, TERRA E FIORI



L'APPARENZA INGANNA
APPEARANCE DECEIVES

TRASMUTATION

What we see does not always tell the truth.

This cocktail plays with perception: the form suggests one thing, the taste reveals another.

The sip is smooth and enveloping, with toasted and spiced notes that emerge slowly, transforming expectation into surprise.

An ironic and refined finale, where the form changes but the soul remains.

L'APPARENZA INGANNA



IN A JUJUBE BROTH 23

Calvados, jujube and date shrub, Sichuan pepper,
saline solution, apple wood smoke, Angostura,
Wine lacquer

THE TEAPOT OF THE VATE 25

Grappa nitro-infused with cedar leaves,
Darjeeling tea, elderflower liqueur green cardamom,
china bark

CAPERS! OIL AND SALT 23

Cachaça washed with extra virgin olive oil,
caper cordial with garlic and cubeb pepper salt air

BENACO S'VESPER 30

Fat-washed vodka with Lake Garda black truffle,
homemade Lake Garda Lugana wine
Extra Dry Vermouth

CEDAR, EARTH AND FLOWERS 24

Gin nitro-infused with nasturtium and chlorophyll,
homemade bitter cedrata fresh lemon juice from Lake
Garda, beetroot powder

APPEARANCES DECEIVE 25

Clarified mezcal, cucumber shrub, agave and espadín
foam, clove pepper