

Dessert

Crème Brûlée € 10

(5;14)

Tiramisù € 11

(2; 5; 13;14)

Cheese Cake and Fruit Coulis € 10

(2; 5)

Pistachio Parfait € 10

(2; 4; 5;14)

Homemade Ice Cream € 10

(4; 5; 13;14)

*Rum Chocolate Mousse
with Pistachio Heart* € 12

(2; 4; 5;14)

Tarte Tatin (with Ice Cream) € 12

(2; 5; 13;14)

Vanilla Soufflé (for 2 pax) € 26

(2; 5;14)

Allergens : (1) Peanuts ; (2) Cereals containing gluten (including wheat, rye, barley and oats) ;
(3) Crustaceans ; (4) Nuts; (5) Milk; (6) Lupins ; (7) Shellfish ; (8) Fish ; (9) Celery ; (10) Mustard ;
(11) Sesame ;(12) Soy ;(13) Sulfites ;(14) Eggs / (*) = product frozen at origin
•You can request the food allergen list from our wait staff. Thank you

Dessert Wines

Porto Graham's 20 Anni € 18

Passito di Pantelleria Ben Ryè Donnafugata € 18

Muffato della Sala Antinori € 14

Moscato La Spinetta € 9

Fruit

Pineapple € 10

Sliced Seasonal Fruit € 18