

Desserts

Tiramisu with chicory coffee • • € 15,00

In three consistencies

Millefeuille? • • • € 17,00

Celeriac, vanilla Chantilly cream, red fruits, caramel ice cream and noisette butter

Cigar • € 15,00

Morogoro chocolate 68%. Lagavulin 16 y 'fior di latte' and tobacco

"From the wood" • • • • € 17,00

Chocolate soil, almond Bavarian cream, porcini mushrooms whipped cream, raspberry sorbet

Charlie Brownies • • • • € 17,00

Brownies, dark chocolate sorbet, caramel cremeux, peanuts and yuzu nuts

Pear and hazelnut tartlet • • • • € 25,00

Cardamom and fine black truffle whipped ganache

Please find below the list of ingredients that may cause allergies (pointed out on each course with a referenced color)

- Cereals with gluten: wheat, rye, oat, spelt, kamut
 - Milk and dairy
- Fish, Crustaceans, Shellfish and derivatives
 - Eggs and derivatives
- Dried fruit, seeds, peanuts and nuts, soy

Vini da dessert al bicchiere
Dessert wines by the glass

Torcolato (vespaiolo, tocai, garganega - Veneto) 2011 Maculan € 15,00

Sauternes 1er cru (semillon, sauvignon) 1996 Chateau de Rayne Vigneau " 19,00

Rosenmuskateller (moscato rosa- Alto Adige) 2013 A. Lageder " 15,00

Verduzzo di Cialla (Friuli) 2011 Ronchi di Cialla " 15,00

Raffia Vino liquoroso, infusione di amarena e mandorla La Fenice " 15,00

Passito di Pantelleria "Mueggen" 2011 S. Murana " 17,00
(zibibbo - Sicilia)