

Desserts

Summer pavlova with grapefruit 3-15 7 euro
with pink grapefruit sorbet and a small
medley of fresh seasonal fruit

Chocolate tenerina 3-7-15 8 euro
served with fior di latte ice cream
and whiskey coffee cream

Pineapple carpaccio 8-15 7 euro
pineapple petals marinated in spiced
syrup, with green apple sorbet and
toasted walnuts

Baked cream 3-7-8 7 euro
with wild berries, lemon jelly, candied
lemon peel, and almond brittle

**White chocolate, strawberry and
ginger mousse 1-7** 7 euro
with sweet fi lo pastry crackers

Trilogy of mini ice creams 3-7-8-15 7 euro
assorted small bonbons