

DESSERTS

dolci

MAPLE PECAN 54

Maple mousse, milk chocolate ganache,
caramel chantilly

NEW YORK CHEESECAKE 54

Baked and airy cheesecake, vanilla ganache
and white chocolate

CHOCOLATE CHEESECAKE 56

Chocolate sponge base, milk chocolate glaze
coffee ganache and cocoa crumble

NEMESIS 54

Baked chocolate cake with mousse, caramel cream,
chocolate cream and hazelnut praline crunch

LEMON MOUSSE 52

Lemon-scented sponge, lemon cream and French meringue

PISTACHIO AND BERRIES 56

Pistachio chantilly, almonds, white chocolate and berries coulis

HOT CHOCOLATE CAKE 54

Served with a scoop of ice cream

CHOCOLATE PEANUT 54

Chocolate chip cookie base, peanut butter and chocolate mousse,
peanut frosting and toasted coconut

TIRAMISU 54

Mascarpone cream, ladyfingers, touches of espresso,
brandy liqueur and cocoa

CREAM BRULEE 52

Smooth and velvety vanilla-flavored cream with a caramel layer

SPECIAL DESSERT 54