

PASTICCERIA ITALIANA CONTEMPORANEA

 	“La Réserve” Schokoladenmousse <i>“La Réserve” Chocolate Mousse</i>	26
	2012 Conterno Fantino, Barolo Chinato, Piedmont, Italy	16
 	Vanille Glace (zubereitet am Tisch/ Ab 2 Personen) Serviert mit: Schokoperlen, Meringue, Getrocknete Himbeeren <i>Vanilla Ice Cream (Prepared at your table/ for 2 persons)</i> <i>served with choice of: Choco Pearls, Meringue, Dried Raspberries</i>	36
	2020 Bodegas Olivares - Dulce, Monastrell, Jumilla DO, Murcia, Spain	15
 	Le Miel de Stephanie – Honig « Apicultrice «Genevoise», Rum, Vacherin <i>Le Miel de Stephanie – Honey « Apicultrice «Genevoise», Rhum, Vacherin</i>	25
	2010 Domaine Hetszölö - Tokaji 5 Puttonyos Aszú, Furmint, Hungary	10
 	Zitrusfrüchte, Meringue – Timur di Tarai Pfeffer aus Nepal, Kapern <i>Citrus, Meringue – Timur di Tarai Pepper from Nepal, Capers</i>	22
	2020 Forteto della Luja - Loazzolo DOC, Moscato Bianco, Piedmont, Italy	18
 	Jumi Käseplatte	50
	Lokale Käsevariation, Früchtebrot, Hausgemachter Kompott <i>Jumi Cheese Board</i> <i>Artisan Local Cheese, Fruit Bread, Homemade Compote</i>	
	2018 Ca' Del Bosco, Dosaggio Zero, Franciacorta, Lombardy, Italy	34



Hausgemacht / Homemade

Vegetarisch / Vegetarian



Lokale Zutaten / local products

