

PASTICCERIA ITALIANA CONTEMPORANEA
by Luca Proietti

I DOLCI

Vanille Glace 	36	<i>Vanilla Ice Cream </i> <i>(Prepared at your table/ for 2 persons)</i> <i>served with choice of: choco pearls,</i> <i>meringue, dried raspberries</i>
(zubereitet am Tisch/ Ab 2 Personen) Serviert mit: Schokoperlen, Meringue, Getrocknete Himbeeren		
Granny Smith Apfel 	28	<i>Granny Smith apple </i> <i>Piemonte hazelnut, shiso blätter</i>
Piemonte Haselnuss, Shiso Blätter		
Vegane Araguani Schokolade 72% 	28	<i>Vegan Araguani Chocolate 72% </i> <i>Persimmon fruit, chestnut</i>
Kaki Frucht, Marone		
Tiramisu 	24	<i>Tiramisu </i>
Jumi Käseplatte  	50	<i>Jumi Cheese board  </i> <i>Artisan local cheese, fruit bread,</i> <i>homemade compote</i>
Lokale Käsevariation, Früchtebrot, Hausgemachter Kompott		
Zabaione al Marsala Marco De Bartoli Torta di Rose	30	<i>Zabaione al Marsala Marco de Bartoli</i> <i>Torta di Rose</i>

vegetarisch *vegetarian*  Lokale Zutaten / *local products*  *vegan / vegan* 

After Dinner Drinks

Enoglam Grappa Riserva Evo	5cl	38
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Cognac Hennessy XO	2cl	26
Streuli's Williams Birne	2cl	13
Portwine Taylor's 30 years	5cl	42