


PASTICCERIA ITALIANA CONTEMPORANEA

by Luca Proietti

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<p>Vanille Glace  36          (zubereitet am Tisch/ Für 2 Personen)          Serviert mit: Schokoperlen, Meringue,          Getrocknete Himbeeren</p>	<p><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></p>
<p>Black Forest  22          Schokoladen Financier, Kirsch Kompott,          Schokoladen Cremeux</p>	<p><i>Black Forest </i>  <i>chocolate financier, cherry compote,</i>  <i>chocolate cremeux</i></p>
<p>Nektarine-Pfirsich  22          Rosmarin</p>	<p><i>Nectarine-Peach </i>  <i>rosemary</i></p>
<p>Vegane Erdbeere  20          Vegane Erdbeer-Mousse,          Pochierter Rhabarber, Zitronen Schaum</p>	<p><i>Vegan Strawberry </i>  <i>vegan strawberry mousse,</i>  <i>poached rhubarb, lemon foam</i></p>
<p>Tiramisu  20</p>	<p><i>Tiramisu </i></p>
<p>vegetarisch  </p>	<p>vegan /  </p>

After Dinner Drinks

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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