

PASTICCERIA ITALIANA CONTEMPORANEA
by Luca Proietti

- 🏠 Vanille Glace ✓ (zubereitet am Tisch/ Ab 2 Personen) 36
 Serviert mit: Schokoperlen, Meringue, Getrocknete Himbeeren
Vanilla Ice Cream ✓ (Prepared at your table/ for 2 persons)
served with choice of: choco pearls, meringue, dried raspberries
- 2017 Bodegas Olivares, Olivares Dulce, Jumila DO, Monstrell 18
- 🏠 Granny Smith Apfel ✓ Piemonte Haselnuss, Shiso Blätter 28
Granny Smith apple ✓ Piemonte hazelnut, shiso leaves
- 2010 Domaine Hetszölö, Tokaji 5 Puttonyos Aszú, Furmint 18
- 🏠 Vegane Araguani Schokolade 72% 🌿 Kaki Frucht, Marone 28
Vegan Araguani Chocolate 72% 🌿 Persimmon fruit, chestnut
- 2016 Fattoria San Donato, Vin Santo, San Gimignano DOC, Toscana 18
- 🏠 Tiramisu ✓ 24
Tiramisu ✓
- 2019 Domaine les Hutins, Ilios Passerliage Geneve AOC 18
- 🏠 Jumi Käseplatte ✓ 📍 Lokale Käsevariation, Früchtebrot, Hausgemachter Kompott 50
Jumi Cheese board ✓ 📍 Artisan local cheese, fruit bread, homemade compote
- NV Nathalie Falmet, But Nature, Blanc de Noir 20
- 🏠 Zabaione al Marsala Marco De Bartoli Torta di Rose 30
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- 2018 Marsala Superiore Oro Riserva "Vigna La Miccia", DOC 16



Hausgemacht / Homemade

Vegetarisch / vegetarian ✓

Vegan bestellbar / vegan orderable 🌿

Lokale Zutaten / local products 📍

Nicht Hausgemacht / Not Homemade *