

PASTICCERIA ITALIANA CONTEMPORANEA

by Luca Proietti

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Vanille Glace (zubereitet am Tisch/ Für 2 Personen)	36	<i>Vanilla ice cream (prepared at your table/ Suitable for 2 persons)</i>
Serviert mit: Schokoperlen, Meringue, Getrocknete Himbeeren		<i>Served with choice of: Choco Pearls, Meringue, Dried Raspberries</i>
Zuppa Inglese Vanillecreme, Orangen-Ganache, Nougatine mit Kakaoguss, Alchermes- Gelee	22	<i>Zuppa Inglese Vanilla Cream, Orange Ganache, Cocoa Nibs Nougatine, Alchermes Gelee</i>
Inverno Mandarincreme, Haselnussganache, Mandarinensorbet, Steinpilzcrumble, Kürbisblätter	22	<i>Inverno Mandarin Crèmeux, Hazelnut Ganache, Mandarin Sorbet, Porcini Crumble, Pumpkin Leaves</i>
Veganes Schokoladenmousse 70% mit Birnenkompott, Birnensorbet, Karamellisierte Pekannüsse	22	<i>Vegan Chocolate 70% Mousse with Pear Compote, Pear Sorbet, Caramelized Pecan</i>
Tiramisu	20	<i>Tiramisu</i>

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