

PASTICCERIA ITALIANA CONTEMPORANEA

by Luca Proietti

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| Vanille Glace (zubereitet am Tisch) | 23 | <i>Vanilla ice cream (prepared at your table)</i> |
| Zuppa Inglese Vanillecreme, Orangen-Ganache, Nougatine mit Kakaoguss, Alchermes-Gelee | 20 | <i>Zuppa Inglese Vanilla Cream, Orange Ganache, Cocoa Nibs Nougatine, Alchermes Gelee</i> |
| Inverno Mandarincreme, Haselnussganache, Mandarinensorbet, Steinpilzcrumble, Kürbisblätter | 20 | <i>Inverno Mandarin Crèmeux, Hazelnut Ganache, Mandarin Sorbet, Porcini Crumble, Pumpkin Leaves</i> |
| Veganes Schokoladenmousse 70% mit Birnenkompott, Birnensorbet, Karamellisierte Pekannüsse | 20 | <i>Vegan Chocolate 70% Mousse with Pear Compote, Pear Sorbet, Caramelized Pecans</i> |
| Tiramisu | 18 | <i>Tiramisu</i> |

DIGESTIVO

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| Grappa Berta Tre Soli Tre | 2cl | 21 |
| Cognac Hennessy XO | 2cl | 26 |
| Streuli's Williams Birne | 2cl | 13 |
| Portwine Taylor's 30 years | 5cl | 42 |