

PASTICCERIA ITALIANA CONTEMPORANEA

by Luca Proietti

I CLASSICI

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

Grappa Bertra Tre Soli Tre	2cl	20
Cognac Hennessy XO	2cl	22
Streuli's Williams Birne	2cl	12
Portwine Taylor's 30 years	5cl	38