

Tiramisù

Tiramisu (150 g)

7,60 leva

Allergens: gluten, lactose, egg

Dolce d'autore - yogurt con marzipane di mandorle, mirtilli e cioccolato

Chef's dessert - Yoghurt cake with almond marzipan, marinated
cranberries and milk chocolate (150 g)

8,90 leva

Allergens: lactose, nuts

Panna cotta al parmigiano con nocciole tritate e amarene

Parmesan Panna cotta with hazelnuts crumbs and marinated cherries (200 g)

11,50 leva

Allergens: lactose, nuts

Fragole con crema al formaggio fresco, scaglie di cioccolato e croccante alla menta

Dessert with fresh strawberries, cheese cream, Belgian chocolate, mint and mint krokant

(150 g)

9,90 leva

Allergens: lactose

Zuppa alla crema di yogurt con crostini e cioccolato alla menta
Yoghurt cream soup with orange croutons and mint chocolate (200 g)

11,80 leva

Allergens: lactose, gluten, eggs

Mousse di cioccolato, preparata a bassa temperatura da cioccolato naturale
proveniente dalla piu` antica cioccolateria di Modica
Row chocolate, produced without thermal treatment from the oldest workshop in Modena,
Sicily cooked on low temperature, served as mousse with
almond biscuit and seasonal fruits (200 g)

12,90 leva

Allergens: lactose, nuts, egg

Secondo la nostra interpretazione, vi presentiamo: "Palla di cioccolato con azoto"
Iconic chocolate dessert of the 3-starred Michelin restaurant "Alinea" in Chicago.

Prepared with liquid nitrogen and interpreted by our chef

For two – 31 leva

For four – 59 leva

Allergens: lactose, nuts, egg