

Dessert

HESTNUTS, HAZELNUTS
AND COFFEE

FRUIT COMPOSITION

APPLE PIE, CINNAMON ICE CREAM,
LOCAL RED WINE SAUCE AND LAUREL

DARK CHOCOLATE, VANILLA CREAM, ALMONDS
AND ALCHERMES SPONGE

GRUÈ CACAO ICE CREAM, PEARS BISCUIT
AND POMEGRANATE SAUCE

BAVARIAN WITH WHITE CHOCOLATE
AND PINK GRAPE FRUIT

DESSERT € 10,00 SWEET WINE BY THE GLASS € 6,00 TISANE € 4,00 INFUSION COFFEE € 5,00

Sweet wines

APIANAE 2013 – MOSCATO DEL MOLISE
DI MAJO NORANTE – CAMPOMARINO (CB)

CAMPO MAMANTE – ALBANA
BRASCHI – MERCATO SARACENO (FC)

CHÂTEAU GRAVAS - SAUVIGNON BLANC, SEMILLON
CHÂTEAU GRAVAS – BARSAC (FRANCIA)

LAURA – VINO ROSSO CENTESIMINO PASSITO
LA SABBIONA - FAENZA (RA)

PETIT MANSENG “PASSION” – PETIT MANSENG
CANTINA PRODUTTORI SAN PAOLO – SAN PAOLO (BZ)

Infusion Coffee

WITH ALL DESSERTS WE RECOMMEND INFUSION COFFEE
CAFFÈ CUP EXCELLENCE - HONDURAS EL ESPEJO
FREDY LEONEL CASTELLANOS HERNANDEZ

Tisane

FENNEL - LINDEN TREE AND LEMON GRASS – LEMON BALM