

## *Cheeses, Dessert & Gourmandises*

### *Cheeses*

Flowers of "Tête de Moine" in acacia honey with chopped Cohiba tobacco leaves, perfumed with white truffle oil SP €15 - €21

House refined Brillat-Savarin stuffed with black truffles, served with a chêne salad and shaved black truffles SP €18 - €29

### *Desserts & Gourmandises*

Warm soufflé with roasted Piedmont hazelnuts and gianduja ice cream €22

Champagne sabayon and raspberry sorbet €18

Chocolate truffle with a raspberry and yuzu filling €18

Mango and Passion Fruit Cream Puffs, Coconut Sorbet €16

Ice creams and sorbets of the day €14

SP – small portion available

*Are you allergic? Tell us, we'll take care of it.*

*The composition of the products may change.*

# *Dessert wines and Cordials by glass*

## **Sweet White Wines**

2023 Moscatello Selvatico, Polvanera, Puglia 12 €

## **Sweet Red Wines**

2019 Primitivo 21° DOC Dolce Naturale Gioia del Colle Polvanera 14 €  
Porto 2019, LBV Barros 18 €

## **Espresso, Cappuccino, Tea and Herbal Infusion €9**

JAPANESE SENCHA  
Green tea from Japan.

DRAGON PEARL JASMINE  
Green teas from Fujian province in China infused with jasmine flowers.

ORGANIC ENGLISH BREAKFAST  
Organic chinese black tea.

GREEN WITH MINT (BIO / ORGANIC)  
Organic green tea from China with peppermint from Oregon.

BANGKOK (BIO / ORGANIC)  
Organic green tea with thai flavors (lemongrass, vanilla, coconut, ginger).

ROOIBOS CHAI  
Herbal tea (redbush) with sweet Indian spices (cloves, cardamom, and cinnamon).

EARL GREY SUPREME  
Black tea and silver tips with natural bergamot flavor.

HERBAL INFUSIONS  
Red fruits - Verbena - Lime blossom - Chamomile - Fresh mint