

Sweet

by pastry chef Lisa Fetty

CHRISTINA TOSI'S CRACKPIE WITH CRÈME FRAÎCHE ICE CREAM - 7

PEAR WITH WALNUT AND VANILLA CREAM - 8

CHOCOLATE MOUSSE WITH COFFEE ICE CREAM, HAZELNUT AND OLIVE OIL - 9

FINANCIER BISQUIT WITH GRAPEFRUIT AND PANNACOTTA - 8

Cheese

per 25 gram

DELICE DE BOURGOGNE RAW COW MILK, TRIPLE CRÈME - 3

SAINT MAURE DE TOURAINE LOIRE, RAW GOAT MILK, CHARCOAL - 3

LANGRES CÔTE-D'OR, RAW COW MILK, RED CHEESE - 3.5

BLEU D'Auvergne AUVERGNE RAW COW MILK, BLEU CHEESE - 3

STOMPETOREN GRAND CRU NETHERLANDS, COW MILK, AGED 18 MONTHS - 3.5

served with nut and fruit bread

DESSERT WINES

SPÄTLASE TSCHIDA BURGENLAND 2015 - 7

GROS MANSENG MELODY CÔTES DE GASCOGNE 2017 - 6

GEWÜRZTRAMINER BERNARD SCHNEIDER, AMMERSCHWIHR VDT 2009 - 9

SAUVIGNON BLANC OLIVER ZETER 'SWEETHEART' 2018 - 9.5

MARSALA RISERVA GARIBALDI, PELLEGRINO - 6.5

COFFEE OR TEA

COFFEE - 3

ESPRESSO - 3

CAPPUCCINO - 3.5

TEA - 3

DOPPIO - 4

CAFÉ LATTE - 3.5