

DESSERT

MILLEFEUILLE

Caramelised puff pastry sheet, vanilla cream, strawberry compote, fresh strawberry & chocolate soil.

16€

PECAN PIE

Mascarpone cream, cherry gel, poached cherry, burnt white chocolate & forest fruits.

16€

CHOCO SALTY CARAMEL

Black chocolate namelaka, salty caramel, crunchy fegetine base, caramelised hazelnuts.

16€

FRUIT PLATTER

Selection of seasonal fruits.

16€

ICE CREAM & SORBET SELECTION

4,50 PER SCOOP

Madagascar vanilla

Salted caramel

Pistachio

Chocolate

Tiramisu

Raspberry sorbe

SOFT SERVE

Greek yoghurt, fresh berries, honey.

14€

DESSERT WINES & PORT

2010 Vin Santo, Gaia Estate, Santorini, Greece..... 14€

Samos Doux, Samos, Moschato, Samos..... 10€

Tre Filer, Cà dei Frati, Turbiana, Chardonnay, Sauvignon Blanc, Verona..... 10€

