

Wine pairing

Vin Santo di Gambellara

€ 18,00

2015

Vignato

Roen V.T.
Gewürztraminer

€ 18,00

2023

Tramin

Passito di Pantelleria
Mueggen

€ 15,00

2014

Murana

Moscatel de Setúbal

€ 12,00

2021

Bacalhôa

Moscato passito
Seren

€ 18,00

2009

Metilde

Dessert

Sorbet, dill, and lime € 24,00
pear compote, wasabi foam,
and Chartreuse granita

Coconut ice cream € 24,00
saffron granita, and cauliflower foam
(*gluten and dairy free*)

Danubio Cake € 34,00
zabaione cream, pumpkin ice cream, and Venetian mustard
Cooking time 30 minutes, recommended for two people

Yuzu cream € 24,00
cold black sesame cream, matcha and orange
(*gluten free*)

Beer Chantilly € 24,00
coffee ice cream, peaty whisky granita

Apple tarte tatin € 34,00
cinnamon ice cream, crème fraîche
Cooking time 30 minutes, recommended for two people

Grape must ice cream € 18,00
fig compote, spiced chocolate shard
(*gluten free*)

**Madagascar vanilla
ice cream** € 18,00
(*gluten free*)

