

# THE RESTAURANT

# CHEESE

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## TASTING

### TARTUFO

*Italian, cow and sheep milk, semi soft, flavored with truffles honey apple syrup*

### MANCHEGO

*Spanish cheese, sheep's milk, semi hard, nutty, zesty and exuberant flavor*

### BEL PAESE

*Italian cheese, pasteurized cow's milk, semi-soft, creamy and smooth*

### DANISH BLUE

*Danish cheese, cow's milk, semi-soft, creamy and crumbly, with salty, sharp flavour*

*The cheese tasting plate is accompanied by walnuts, almonds, date cake, dried apricots, bread and crackers*

# GELATERIA

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## GELATO

*vanilla, amarena, pistachio, coconut*

## SORBETTO

*mango, orange, lemon, pear* CN GF

## FROZEN YOGHURT

*melon, blueberry, kiwi* GF

## VEGAN GELATO

*chocolate, vanilla*

## SAUCES

*apricot*

# DESSERTS

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## CREATIONS

### LEMON CURD TART

*crème fraiche mint mousse, naval orange sauce*

### CHOCOLATE CHIP LAVA CAKE

*fresh berries, vanilla sauce*

### SUNDAE

### BUTTER PECAN BLONDIE

*creamy caramel sauce*

### HOT SOUFFLE

### PEAR WILLIAM

*bittersweet chocolate sauce* GF

## NO SUGAR ADDED

### WARM RASPBERRY & PEACH COBBLER

*raspberry coulis, yogurt gelato* NS

### SELECTION OF SEASONAL FRUITS

*greek yoghurt, honey* NS

### PETIT FOURS

*coconut macaroons, financier, rice krispie chocolate, strawberry cake*