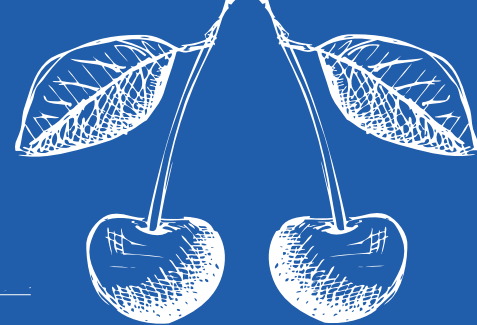


# DESSERT

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## COFFEE STONE (GF)

Moist chocolate flourless cake with a soft caramel hazlenut centre, coffee mascarpone mousse encased in a chocolate shell.

14

## PASSIONFRUIT CHOCOLATE TOWER

Passionfruit cream, rich chocolate mousse with a passionfruit jelly on a brownie base, served in a delicate chocolate cylinder.

14

## HOMEMADE TIRAMISU

Layers of vanilla sponge brushed with freshly brewed espresso filled with a light mascarpone cream and topped with cocoa.

14

## CARAMEL PRALINE CONE

Rich caramel brûlée, chocolate, praline mousse & roasted hazlenuts on a chocolate sponge base.

14

## CHOCOLATE RASPBERRY COCONUT PEBBLE

Raspberry jelly and dark chocolate coconut mousse encased in a dark chocolate glaxe on a crunchy cocolate oat base.

14

## GELATO CANNOLI

Ice-cream stuffed chocolate cannoli on a chocolate ganache

14

## NUTELLA PIZZA

Nutella, fresh ricotta, crushed walnut

19

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# CHEESE

## THREE CHEESE BOARD CHEDDAR, GORGONZOLA & BRIE

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24

