

SWEET TEMPTATIONS

SUMMER 2018

Sweet Val di Genova

Elderberry flowers ice-cream, Mountain pine Rosolio, wild strawberries with Timut pepper and oxalis wood sorrel

The Peach 2018

Yellow peach and chamomile Parfait, basil Buffalo Mozzarella cheese and almond milk heart

Apocalipto

Coconut and woodruff ice-cream, Itakuja chocolate Parfait, alchemical soup of blackberries and eucalyptus

From Modena to Paris

Brie de Meaux, fig ice-cream, crunchy walnuts and Aceto Balsamico Tradizionale di Modena (Gold selection)

The dark side of the food

Gorgonzola cheese and Highland Park whiskey burnt cream, Brenta cigar flavored dark chocolate mousse, bitter orange slush and incense

Euro 15