

## DOLCI | DESSERT

«TIRA-MI-SÙ» CLASSICO  
KLASSISCHES TIRAMISÙ  
CLASSIC TIRAMISU  
12.50

CRÈME BRÛLÉE\*\*  
CRÈME BRÛLE  
CRÈME BRÛLE  
12.50

TORTINO AL CIOCCOLATO (12 MINUTEN) \*\*  
SCHOKOLADENKÜCHLEIN | VANILLEEIS  
CHOCOLATE CAKE WITH HOT CORE | VANILLA ICECREAM  
14.50

FRITTELLE DI MELA  
APFELRINGE IN ZUCKER PANIERT | VANILLESAUCE | ZIMTEIS  
FRIED APPLE RINGS | VANILLA SAUCE | CINNAMON ICECREAM  
14.50

PANNA COTTA  
PANNA COTTA MIT TONKA-BOHNEN-AROMA | BIRNEN COULIS  
PANNA COTTA WITH TONKA-BEAN-FLAVOR | PEAR COULIS

\*\*Glutenfrei auf Anfrage

## COUP

AFFOGATO AL CAFFÈ  
8.50  
COUP DANIMARCA | COUP DANMARK  
13.50  
SORBET-VARIATION (6 AROMEN)  
VARIATION OF SORBET (6 FLAVORES)  
12.50

## GELATI

PISTACHIO  
STRACCIATELLA  
ZIMT | CINNAMON  
VANILLE | VANILLA  
JOGHURT | YOGHURT  
SAHNEEIS | FIOR DI LATTE  
ERDBEERE | STRAWBERRY  
4.80

## SORBETTI

MANGO\*  
ZITRONE\* | LEMON\*  
ZWETSCHGE\* | PLUM\*  
HIMBEERE\* | RASPBERRY\*  
MANDARINE\* | MANDARIN\*  
SCHOKOLADE | CHOCOLATE  
PASSIONFRUCHT\* | PASSIONFRUIT\*  
4.80

\*hausgemacht in unserem Partnerrestaurant  
Baslerhof in Bettingen