













SWEET ENDINGS

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|---|---|
| <p>Banana Tarte Tatin
<i>Caramel Sauce, Banana Gelato</i></p> |  \$9 |
| <p>Apple and Cinnamon Mille Feuille
<i>Yoghurt Cake, Crème Pâtissière,
Cinnamon Sugared Pastry, Caramelized Apples,
Whipped Vanilla cream, Almond Crunch
Cinnamon Gelato</i></p> | \$9 |
| <p>Refreshing “Hang Up”
<i>Thickened Yoghurt with Bourbon Vanilla Bean,
Thin Vanilla Cookies, Fresh Mixed Berries with Local Organic Honey</i></p> |   \$9 |
| <p>Chocolate Molton Lava Cake
<i>Vanilla Gelato, Almond Crunch
Fresh Strawberries, 15 minutes Preparation time</i></p> | \$10 |
| <p>Walnut Affogato
<i>Walnut Gelato & Hot Espresso, Caramelized Walnuts,
Whipped Vanilla Bean Cream, Chocolate Wafer and Shaved Chocolate</i></p> |  \$10 |
| <p>Peach Cobbler Cheesecake
<i>Whipped Vanilla Bean Cream, Strawberry Sauce</i></p> |  \$9 |
| <p>Coconut Mousse
<i>Mango Gelato, Tropical Fruit Salad
Passion Fruit Gel, Mango Sauce,
Thin Vanilla Cookies</i></p> |   \$9 |
| <p>Raw Vegan Snickers Bar
<i>80 % Raw & Guilt Free,
Vanilla Almond Sauce, Strawberry Sauce</i></p> |    \$10 |
| <p>Scoop of Italian Gelato
● <i>Chocolate Chip</i> ● <i>Strawberry</i> ● <i>Mango</i> ● <i>Walnut</i>
● <i>Banana</i> ● <i>Vanilla</i> ● <i>Cinnamon Gelato</i> ● <i>Coffee</i>
● <i>Sorbet (Ask your waiter for this week’s Flavor)</i></p> |   \$4 |
| <p>To add Whipped Vanilla Cream</p> | \$1 |

 = Gluten Free Available
  = Vegetarian Available
  = Nut Free Available
  = Dairy Free Available

Some Vegetarian Dishes Can Be Made Vegan. Please Ask Your Server.