

Dessert

Ristorante La Prua

Make life a little sweeter

Tiramisu €9,00
in a modern version
recommended with Sherry PX wine+€6,00

Tartlet €9,00
with passion fruit toffee, Dulcey chocolate mousse
and Piedmont round hazelnut
recommended with passito di Moscato wine+€6,00

Crème brûlée €9,00
Bronte pistachio, vanilla crispy sablé and
strawberry gelée
recommended with passito di Sauternes wine+€6,00

Parfait €9,00
vanilla, ginger and white chocolate on
lime biscuit and salted caramel
recommended with passito di Ben Ryè wine+€6,00

Cheese cake €9,00
with squacquerone cheese, red fruits and
almond-pine nuts croquant
recommended with passito di Pigato wine+€6,00

Marron glacé €9,00
candied chestnut truffle with amber rhum and
whipped cream

Sorbets €9,00
composition of six seasonal fruit sorbets