Mirabelle
RESTAURANT · ROMA

Chef Patissier
Sebastien Delandre

" Seventh Heaven"
Dark Chocolate with a Hazelnut Heart and Gold Flakes

Alvear" P. Ximenez" 24€
Cognac Hine VSOP 25€

"Almond"
Soft Almond Biscuit, White Chocolate & Sour Cherry-Lemon Namelaca

Passito di Pantelleria" Ben Rye" 24€
Limoncello 16€

"Tart Tatin"
Annurca Apples "Tatin Style", Crispy Puff Pastry and Vanilla Parfait

Comtess "S. Valentin" 32€
Calvados Morin 18€

"Crèpes Suzette"

Moscato " Donnuzzo" 17€
Gran Marnier Sour 20€

"Persimmon & Gorgonzola"
Toasted Focaccia, Marjoram-Scented Caramelised Persimmon and Gorgonzola Ganache

Muffato della Sala 28€
Porto Graham's 10 y 22€

"Soufflés"
Chocolate – Harlequin – Vanilla – Grand Marnier
Served with Their Accompanying Sauces
Available for Dinner Service Only

Rum Botran Res. 15 y 22€
Hennessy VS 25€
Brandy Lepanto 22€

Selection of Fruit Sorbets
Freshly Churned Ice Creams