

# SAN BAYLON

*Please inform our staff of any allergies, intolerances, or dietary requirements when placing your order. Thank you.*

*HACCP procedures take into account the risk of cross-contamination; however, food and beverage handling, preparation, and service may involve shared areas and utensils. Therefore, there is a possibility of contact between different food items, including those that contain allergens.*

*All of our products undergo a rapid temperature reduction process, in compliance with HACCP regulations, to ensure maximum food safety and to preserve the food's organoleptic qualities.*

*\* Raw fish has been subjected to a temperature reduction process (-20°C for 24 hours), in accordance with EC Regulation 853/2004 and the Ministerial Decree of 12/05/1992, to prevent the risk of Anisakis.*

*◆ Frozen product. | ◆ Some non-seasonal ingredients may be previously frozen.*

**MICHELIN**  
2025



## DESSERT MENU

Mandarin, Caramel Cardamom,  
Smoked Milk Gelato

15

Apples, Puff Pastry, Spices, Zabaglione

15

Honey Semifreddo and Creamy Goat Camembert

15

70% Dark Chocolate Ganache,  
Vegan Cocoa Cake, Dark Chocolate Sauce

16

Per accompagnare i dessert,  
una selezione di signature cocktail e distillati  
è disponibile nella nostra drink list.