



S A N  
BAYLON

- RISTORANTE -

Dessert menu

*The exaltation of Italian pastry by*

T H E C H E F P A T I S S I E R

*Roberta La Piana*



MICHELIN  
2024



# Desserts

## CITRUS FRUITS FROM AROUND THE WORLD / 15,00

*Lemon shortbread, bergamot cream, lime and yuzu namelaka*

## CARROTS, SAMBUCA AND LIQUORICE / 15,00

*Carrot vegan cake, with liquorice ganache Amakita Valrhona and carrot sambuca flavour*

## UNDERGROWTH/ 15,00

*Cream and hazelnuts pralines, mushrooms and wild berries*

## CAPPUCCINO AND BRIOCHE ♣ (min. 2 people) / 16,00

## CHOCOLATE SQUARED! ♣ / 16,00

*Semifreddo with Jivara milk chocolate and Guanaja Valrhona dark chocolate, chocolate cream and chocolate sauce*

ESPRESSO / 5,00

CAPPUCCINO / 8,00

AMERICAN COFFEE / 7,00

Sweet wine by the glass / 14,00

*Please, feel free to request our **drink list***

*Please inform our staff of any allergies, intolerances or diet requirements you may have while placing your order. Thank you.*

*HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.*

*\* Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.*

*♣ Frozen product. | ♠ Non-seasonal products can be frozen. | ▲ Product subject to a heat reduction procedure for preservation purpose.*

