



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 / 14,00

Lemon shortbread, bergamot cream, lime and yuzu namelaka

San BayLON / 14,00

*Eggnog Bavarian cream, coffee biscuit with cocoa nibble,
coffee ganache, Marsala*

ALMOND, PEACH AND THYME/ 14,00

My thyme baba with almond and peach cream

CHOCOLATE SQUARED! ♣ / 16,00

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

COCONUT AND BLACK CHERRY ♣ / 14,00

*Coconut mochi, coconut crumble,
black cherry cream and black cherries in syrup*

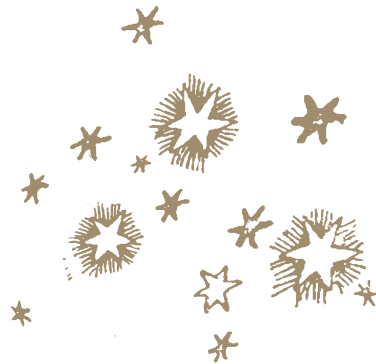
ESPRESSO / 5,00

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.*