



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**



**RELAIS &  
CHATEAUX**

# Desserts

## CITRUS FRUITS FROM AROUND THE WORLD / 14,00

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

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## San Baylon / 14,00

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

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## ALMOND, PEACH AND THYME / 14,00

*My thyme baba with almond and peach cream*

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## CHOCOLATE SQUARED! ♣ / 16,00

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

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## COCONUT AND BLACK CHERRY ♣ / 14,00

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

ESPRESSO / 5,00

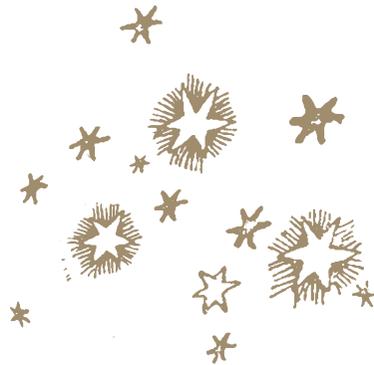
CAPPUCCINO / 8,00

AMERICAN COFFEE / 7,00

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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.*