



### Torta Rocher

7.00

Chocolate, vanilla and hazelnut praline mousse covered with gianduia topping. This is a proper indulgent choice.



### Baked Lotus Biscoff Cheesecake

7.00

A crunchy lotus biscoff biscuit base topped with creamy baked cheesecake and a layer of lotus biscoff spread. Finished with lotus biscuit crumbs and a fine chocolate drizzle.



### Crostata Frutti di Bosco

7.00

Shortcrust pastry filled with chantilly cream and topped with a variety of delicious wild berries, dusted with icing sugar.



### Tiramisú Tondo

7.00

Tiramisú round with two layers of sponge cake soaked with coffee and two layers of mascarpone based cream topped with cocoa powder.



### Baklava

6.00

Sweet pastry made of layers of phyllo dough, filled with nuts and chopped pistachio, sweetened with syrup.



### Vegan Lemon Sorbet

6.00

A whole natural lemon skin, filled with zingy lemon sorbet.



### Luxury Chocolate Fudge Cake

6.00

Moist chocolate sponge sandwiched and topped with rich fudge icing.



### Sticky Toffee Pudding

8.00

A traditionally made round sticky toffee pudding packed with toffee fudge pieces with lashings of toffee sauce. Served with a scoop of vanilla ice cream.



### Belgian Chocolate Pudding

8.00

A dark chocolate pudding with Belgian chocolate sauce. Served hot with a scoop of vanilla ice cream.



### Cookie Pie

8.00

Chocolate sponge, cream cheese, whipping cream, oreos and chocolate ganache. Served with cream.



### Banoffee Pie

7.00

Toffee and fresh bananas, topped with double cream and milk chocolate curls set on a digestive base.



### Punky

5.00

Vanilla ice cream contained in a novelty souvenir toy.



### Friky

5.00

Strawberry ice cream contained in a novelty souvenir toy.



### Kuaky

5.00

Chocolate ice cream contained in a novelty souvenir toy.



### Mix Ice Cream

6.00

3 scoops.

Vanilla • Chocolate • Strawberry