


paper moon



*There is no more sincere love
than that for food.*


Dolci

TIRAMISÙ    180,00

savoiaro, crema al mascarpone e caffè
soft ladyfinger with mascarpone cheese and coffee cream
boudoir, crème au mascarpone et café

PANNACOTTA    200,00

alla vaniglia del Madagascar, crumble di mandorle
e salsa ai lamponi
madagascar vanilla pannacotta, almond crumble
and raspberry sauce
vanille de Madagascar, crumble d'amandes
et sauce framboise

CRÈME BRÛLÉE   160,00

alla vaniglia con pesche marinate alla menta
vanilla crème brûlée served with mint marinated peaches
vanille aux pêches marinées à la menthe

TARTE TATIN   150,00

tarte tatin with vanilla ice cream
tarte tatin avec glace vanille

VARIAZIONE FREDDA   120,00

di gelati e sorbetti con frutta secca essicata
cold variation of ice creams and sorbets with dried fruits
glaces et sorbets aux fruits séchés

DOLCE SALATO    160,00

pan di Spagna con selezione di frutti di bosco,
gelato alla vaniglia e salsa al caramello salato
sponge cake with selection of wild berries,
vanilla ice cream and salted caramel sauce
génoise avec sélection de fruits des bois,
glace vanille et sauce caramel salé

MOUSSE AL CIOCCOLATO   150,00

di Valrhona al 70%, panna montata e chips di banana
croccante
70% Valrhona chocolate mousse, whipped cream and banana chips
Mousse au chocolat Valrhona 70%, chantilly et chips
de banane

All prices are listed in Moroccan dirhams



Eggs



Dairy



Gluten



Nuts

Delight in our menu, a celebration of regional treasures, featuring the freshest catches from the sea and the finest harvests from local farms.

Every product we offer is sustainably sourced. kindly inform us of any allergies or dietary restrictions. We're here to ensure your meal is both safe and delightful.
Please note that consuming raw or undercooked meats may increase the risk of foodborne illness. We cannot be held responsible for any issues arising from such choices.

Grappa

NARDINI GRAPPA BIANCA	190,00
NARDINI GRAPPA RISERVA	200,00

Cognac

HENNESSY VS	130,00
HENNESSY VSOP	280,00
HENNESSY XO	540,00

Amari e Liquori

LIMONCINO BOTTEGA	100,00
JAGERMEISTER	100,00
NARDINI RABBARO	120,00
SAMBUCA BOTTEGA	100,00
AMARETTO DISARONNO	100,00

Caffetteria

ESPRESSO DECAFFEINATO <i>Decaf espresso</i>	50,00
LATTE MACCHIATO <i>Espresso with milk</i>	60,00
ESPRESSO CON PANNA <i>Espresso with cream</i>	60,00
CAPPUCCINO <i>Cappuccino</i>	60,00
MAROCCHINO <i>Espresso with whole milk and cocoa powder</i>	60,00

Selezione di tè Jing

CHAMOMILE <i>Hay, Honey, Apple</i>	60,00
DARJEELING SECOND FLUSH <i>Grape, Alpine Flowers, Malty</i>	60,00
JASMINE SILVER NEEDLE <i>Jasmine, Honeydew, Vanilla</i>	60,00

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