

· OSTERIA · PAGLIAZZA

BRUNELLESCHI
HOTEL

DESSERT

€

Babà al Cacao / Arancia / Gianduja / Cointreau

13

Cocoa Babà / Orange / Gianduja / Cointreau ^{1,3,7,8}

Tarte Tatin / Sfoglia caramellata / Ganache di Vaniglia salata

13

Tarte tatin / Caramelized puff pastry / salted Vanilla ganache ^{1,3,7}

Mont Blanc / Castagne / Meringa

13

Mont Blanc / Chestnuts / Merengue ^{7,8}

Gelati assortiti fatti in casa

12

Home made Ice cream ^{1,3,5,7,8}

IL CORNER DEL SANTA ELISABETTA ** / SANTA ELISABETTA'S ** CORNER



Un assaggio del dessert più iconico del nostro Ristorante stellato

A taste of most iconic dessert from our starred Michelin Restaurant

€

Stagione del Tartufo / Nocciola / Yogurt di Bufala

16

Truffle season / Hazelnut / Buffalo cow Cheese Yogurt ^{1,3,7,8}

Pastry Chef Santa Elisabetta** : De Padova Francesco

ELENCO ALLERGNI FOOD ALLERGEN ICONS: **1 Glutine** Gluten, **2 Crostacei** Crostacean, **3 Uova** Eggs, **4 Pesce** Fish, **5 Arachidi** Peanuts, **6 Soia** Soya, **7 Latte** Milk, **8 Noci** Walnuts, **9 Sedano** Celery, **10 Mostarda** Mustard, **11 Sesamo** Sesame, **12 Diossido di Azoto** Nitrogen Dioxide, **13 Molluschi** Mollusk, **14 Semi con guscio** Seeds with shell.
