

· OSTERIA · PAGLIAZZA

BRUNELLESCHI
HOTEL

DESSERT

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Foresta nera: Spugna Cacao e Maraschino / Ciliegia / Vaniglia 13

Black Forest: Cocoa and Maraschino sponge/ Cherry / Vanilla ^{3,7,8,12,14}

Bianco mangiare Mandorla e Bergamotto 13

White eating Almond and Bergamot^{1,3,7,8,14}

Tart-Choux Caramello e Arachidi 13

Tart-Choux Caramel and Peanuts ^{1,3,7,8,14}

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

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Miele di Elicriso / Arancia / Gianduia 16

Helichrysum Honey / Orange / Gianduja ^{1,3,7}

Pastry Chef Santa Elisabetta** : De Padova Francesco

ELENCO ALLERGENI 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.

