



Hot Desserts

CHERRY FRANGIPANE  10.95

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE  10.95

Served with custard & vanilla ice cream

AMERICAN PANCAKE  11.95

Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT  11.95

With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

CREPES *with Nutella*  12.95

Add a scoop of vanilla gelato for + 2.00

CREPES  13.95

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST 

- Golden syrup 9.95

- Nutella 10.95

- Banana & golden syrup 12.95

- Strawberry, banana & golden syrup 13.95

- Nutella, strawberry, banana & golden syrup 14.95

- Pistachio paste, strawberry & roasted pistachio 14.95



Gateaux & Patisserie



STRAWBERRY GATEAUX 8.20 
A light & delicate vanilla sponge with fresh strawberries & cream



CHOCOLATE GATEAUX 7.95 
With chocolate creme & delicate Belgian chocolate swirls



BLACK FOREST 7.95 
With dark pitted cherries, chocolate sponge & creme chantilly



MILLE FEUILLE 7.95 
Delicate fillo leaves with creme patisserie



HONEY CAKE 8.75 
Layers of light cream accompanied by rich caramelized honey sponge



PISTACHIO HONEY CAKE 8.95 
Layers of light cream accompanied by rich caramelized pistachio honey sponge



FERRERO NOCCIOLA CAKE 8.20 



SALTED CARAMEL CAKE 8.20



RED VELVET CAKE 8.45 
Red velvet sponge with mascarpone cream



VEGAN PISTACHIO CAKE 7.95  **VEGAN**



BISCOFF LOTUS CHEESECAKE 8.20



LEMON CHEESECAKE 7.95

Traditional recipe cheesecake with lemon



TIRAMISU 7.95

Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



LOVE CONCERTO MOUSSE 7.95

Rose & raspberry mousse



PISTACHIO DOLCE 8.95 🌿



SAFFRON MILK CAKE 8.95



LEMON MERINGUE 7.95 🌿



TARTE 8.20

Strawberries or berries



CHOCOLATE ÉCLAIR 6.95 🌿



SCONES 5.95

A plain and a raisin with clotted cream & strawberry preserves



MACARON CAKE 8.50 🌿



MACARONS 3 pieces 7.45 🌿