

# SYCAMORE

VINO • CUCINA

## Dessert Menu

### **Kahlúa tiramisu**

*ladyfingers; sponge cake cookies, coffee syrup, kahlua flavoured mascarpone cream; garnished with grated dark chocolate, cocoa powder, Kahlua pearls, coffee tuille*

8.5

### **Chocolate fondant with cherries**

*warm chocolate fondant covered with cherry flavoured smoke, served with mascarpone semifreddo and cherry compote*

12.75

### **Crème brulee with clementines**

*baked custard cream, caramelised on top and served with charred clementines, tossed in clementine's sauce*

9.5

### **Marsala poached pear and almond tart**

*pear poached in marsala wine, filled with salted caramel mousse and placed on top of an almond tart*

9.75

### **Seven layered chocolate cake**

*seven layered rich chocolate cake with textures of chocolate and hazelnut*

8

### **Vanilla Affogato (vg)**

*scoop of vanilla ice cream, shot of hot espresso*

5

### **Ice-cream and sorbet (vg) (per scoop)**

*selection of vegan ice cream and sorbet*

3.5

### **Cheese; Taleggio, Gorgonzola, Parmesan**

*garnish; fig chutney, artisan crackers*

12.5