

dessert

DAV
MARE

*Creativity and innovation are the foundation of Carolina Teodori's patisserie.
Guided by the expertise and passion of Chicco and Bobo Cerea, from Bergamo to Saint Moritz,
our Pastry Chef brings reverie and sweetness to Portofino.*

Dessert

A fine selection of cheese is available upon request (V)(GF) 30

Tiramisù (V) 25

Warm pine nut tart with vanilla pod ice cream (V) 25

The persimmon (V)(GF) 25

Caramel mille-feuille with hazelnut ice cream (V) 25

Artisanal sorbets (VG)(GF) and ice creams (V)(GF) 25

Prices in Euro, service included - VAT included

(V) vegetarian options - (VG) vegan options - (GF) gluten free options

Our commitment toward sustainability is reflected in our product sourcing.

Many of our products (including fish, meats, produce, dairies) come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGENS

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request.

We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.