

# Tartarum

## DESSERT

- `gianduaia` dark chocolate & hazelnut crème brûlée 6.5  
baked cheesecake with tonka bean, granola, aerated ruby chocolate & raspberry 6.9  
ricotta & candied peel cake, almond marzipan 7.5  
caramelized white chocolate parfait, crepe dentelle, pistachio, date ice-cream 7.9  
halva ice-cream, `helwa tat-tork` 3.0

## INHOUSE SORBETS

lemon - raspberry – strawberry – tropical fruit – blueberry & lime

1.9 one scoop

3.0 two scoops

4.3 three scoops

*please advise our staff in case of any allergy or intolerance*

## SWEET WINE BY THE GLASS

	50ml	100ml
guze white – late harvest- <i>zibibo, moscato</i>	5.5	9.9
guze red – passito – <i>shiraz</i>	7.0	11.9