

# DESSERT

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## CRÈME BRÛLÉE

*with Tahiti and Madagascar vanilla*

(3,7)

♦ Recioto di Soave 2017 – Marco Mosconi

## TIRAMISÙ

*Mascarpone cream, coffee and Amaretto di Saronno*

(1, 3, 7, 12)

♦ Vinsanto 2016 – Domaine Sigalas

## PAVLOVA

*Meringue, whipped cream and fresh apricots*

(3,7)

♦ Sherry Don PX 2020 – Toro Albalá

## SACHER

*With apricot preserve and dark chocolate glaze*

(1,8,6)

♦ 30 Years Old Tawny Port – Kopke

## TRIFLE

*Raspberry, vanilla custard, and soft almond biscuit*

(3, 7, 8, 13)

## FRESH FRUIT SALAD

*Selection of seasonal fresh fruit*

(7)

## GELATO & SORBETS

(3, 7)

♦ Suggested pairing

We kindly inform our customers that the food and beverages served at The Wilde may contain ingredients or additives considered allergens.

List of substances or products that may cause allergies or intolerances, as listed in Annex II of EU Regulation No.1169/2011, present in this menu.

ALLERGENS	NUMBER
<b>Gluten-containing cereals</b> ( <i>wheat, barley, oats, spelt, kamut</i> )	1
<b>Crustaceans and crustacean-based products</b>	2
<b>Eggs and egg-based products</b>	3
<b>Fish and fish-based products</b>	4
<b>Peanuts and peanut-based products</b>	5
<b>Soy and soy-based products</b>	6
<b>Milk and milk-based products</b> ( <i>including lactose</i> )	7
<b>Nuts</b> ( <i>almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, Macadamia nuts or queensland nuts and their products</i> )	8
<b>Celery and celery-based products</b>	9
<b>Mustard</b>	10
<b>Sesame and sesame-based products</b>	11
<b>Sulphur dioxide and sulphites</b> <i>in concentrations above 10 mg/kg</i>	12
<b>Lupins</b>	13
<b>Molluscs and mollusc-based products</b>	14