

paper moon



Dolci

- TIRAMISÙ    180,00
savoiaro, crema al mascarpone e caffè
soft ladyfinger with mascarpone cheese and coffee cream
boudoir, crème au mascarpone et café
- PANNACOTTA    180,00
alla vaniglia del Madagascar, crumble di mandorle e salsa ai lamponi
Madagascar vanilla pannacotta, almond crumble and raspberry sauce
vanille de Madagascar, crumble d'amandes et sauce framboise
- CRÈME BRÛLÉE   150,00
alla vaniglia con ananas confit al rosmarino
vanilla crème brûlée with rosemary pineapple confit
crème brulée à la vanille accompagnée d'ananas confit au romarin
- PAVLOVA    150,00
ai frutti di bosco e salsa ai lamponi e menta
pavlova with wild berries, raspberry and mint sauce
pavlova aux fruits des bois, accompagnée d'une sauce à la framboise et à la menthe
- VARIAZIONE FREDDA    150,00
di gelati e sorbetti con frutta secca essicata
cold variation of ice creams and sorbets with dried fruits
glaces et sorbets aux fruits séchés
- TORTINO    150,00
caldo al cioccolato fondente e gelato alla vaniglia
dark chocolate fondant and vanilla ice cream
fondant au chocolat noir accompagné d'une glace à la vanille
- MIMOSA    150,00
pan di spagna, crema diplomatica
sponge cake with diplomat cream
biscuit de savoie, crème diplomate

*There is no more sincere love
than that for food.*

All prices are listed in Moroccan dirhams

 Gluten  Dairy  Egg  Nuts

Delight in our menu, a celebration of regional treasures,
featuring the freshest catches from the sea and the finest harvests from local farms. Every product we offer is sustainably sourced.
Kindly inform us of any allergies or dietary restrictions. We're here to ensure your meal is both safe and delightful.
Please note that consuming raw or undercooked meats may increase the risk of foodborne illness.
We cannot be held responsible for any issues arising from such choices.

Grappa

NARDINI GRAPPA BIANCA	210,00
NARDINI GRAPPA RISERVA	220,00

Cognac

HENNESSY VS	150,00
HENNESSY VSOP	310,00
HENNESSY XO	600,00

Amari e Liquori

LIMONCINO BOTTEGA	110,00
JAGERMEISTER	110,00
NARDINI RABBARO	140,00
SAMBUCA BOTTEGA	110,00
AMARETTO DISARONNO	110,00

Caffetteria

ESPRESSO DECAFFEINATO <i>Decaf espresso</i>	50,00
LATTE MACCHIATO <i>Espresso with milk</i>	60,00
ESPRESSO CON PANNA <i>Espresso with cream</i>	60,00
CAPPUCCINO <i>Cappuccino</i>	60,00
MAROCCHINO <i>Espresso with whole milk and cocoa powder</i>	60,00

Selezione di tè Jing

CHAMOMILE <i>Hay, Honey, Apple</i>	60,00
DARJEELING SECOND FLUSH <i>Grape, Alpine Flowers, Malty</i>	60,00
JASMINE SILVER NEEDLE <i>Jasmine, Honeydew, Vanilla</i>	60,00

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