



LA FONTANA
RISTORANTE & BAR

DESSERTS

CIOCCOLATO E PERA

Dark chocolate Bavarian cream, milk chocolate cream, brownies and pear sorbet

19

1a 3a 5b 6a 7a 8a

MELA

Cardamom caramelized quince from our garden, Breton biscuit with salted butter, custard and strudel ice-cream

17

1a 3a 5b 7a 8a

CASTAGNA

Chestnut mousse with Bourbon Vanilla aroma, marron glacé, hazelnuts sponge, meringue, double cream and chocolate ice-cream

18

3a 5b 6a 7a 8a

TROPICALE

Coconut parfait, Tonka bean crumble and mascobado Bio sugar, caramelized Pekan nuts, caramel sauce and passion fruit

16

5b 8a

SORBETS AND ICE CREAM

SORBETS

Strawberry, Lemon, Mango, Raspberry, American Grape, Pear

ICE CREAM

Chocolate, Vanilla with chocolate slivers, Strudel, Moka, Bourbon Vanilla, Pistachio

1a 3a 5b 6a 7a 8a

Per scoop 5

With whipped 1

7a

With chocolate sauce 3

5b 6a 7a 8b

CHEESE

Selection of international cheeses with its garnish

26

1a 3a 5a 7a 8a 10a

DESSERT WINES

Millefiori IGT - 2018

Gewürztraminer, P. Grigio, Scheurebe, Petite Arvine Agriloro, Genestrerio
5 cl **10** / 50 cl **87**

Klepsydra IGT

Isabella
Giromit, Brissago, CH
5 cl **11** / 50 cl **89**

Florus DOC - 2016

Moscadello
Banfi, Toscana, Italia
5 cl **9** / 50 cl **70**

Ben Ryè DOCG - 2017

Zibibbo
Donnafugata, Pantelleria
5 cl **12** / 37.5 cl **75**

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