

pacmon
desserts menu

ORANGE PANNACOTTA

Orange pannacotta, tropical gel, orange tuile, peach pearls, soy-coconut ice-cream & coco-snow

ALLERGIES: dairy, nuts & soy

20€

CHEESECAKE BRÛLÉE

cheesecake mix, blackberry gel, cinnamon streusel & raspberry sauce.

ALLERGIES: dairy & nuts

20€

CHOCOLATE DOME

chocolate dome, chocolate crumble, chocolate tuile & passion fruit sorbet

ALLERGIES: dairy, nuts & gluten

20€

FRUIT TART

sweet dough, frangipane, pastry cream, mango compote, lime gel & berry sorbet

ALLERGIES: dairy, nuts & gluten

20€

**Coffees Nespresso
Exclusive Selections**

Espresso | 4€

Double Espresso | 6€

Espresso Macchiato | 5€

Latte Macchiato | 7€

Cappuccino | 6€

Americano | 5€

Filter Coffee | 5€

Corretto | 8€

Flat white | 6€

Greek Coffee - Double | 5€

Frappé - Iced Coffee | 5€

Freddo Espresso - Cold brew | 6€

Freddo Cappuccino - Cold brew | 7€

Irish Coffee | 12€

Chocolate - Hot or gold | 7€



Gelato

In house made Gelato

5€ per portion

*Cheesecake | Vanilla | Chocolate
Pistachio | Salted caramel | Amarena
Greek yogurt | Rum & resins | Cinnamon
Greek fig*



In house made sorbet

5€ per portion

*Strawberry | Passion fruit | Mango
Banana | Lime | Pear*



Toppings

*White chocolate crumble | Chocolate crumble
Fig sauce | Chocolate glaze | Raspberry sauce
Caramelized hazelnuts | Cinnamon biscuit
Meringue | Pistachio praline*

