

SemiFreddo Menu It is Cool but not Cold!









Made with pure dark chocolate and cocoa, be ready to taste the real chocolate desserts!



Vienna:

Pure dark chocolate on chocolate sponge

Bounty:

Flakes of tender coconut in melted chocolate spread on chocolate sponge

Choco Chips

Loads of chunky chips

Vanilla Queen Aug

Rich french vanilla in layers with chocolate





Cioccolato Bianco:

White chocolate sandwiched between layers of chocolate sponge

Butterscotch

Creamy butterscotch in layers with chocolate

Malted Chocolate

Malted Chocolate and chocolate chips







The authentic and non-alcoholic version of classic liqueurs.

Tiramisu



The original sweet mascarpone cheese melted in Italian custard layered b/w espresso soaked sponge cake.



Irish Coffe

Cream sandwiched between coffee sponge & topped with Irish cream caramel









Italian Espresso

Espresso coffee flavored cream layered on top of espresso soaked sponge cake.

Café Mocha

Coffee flavor on chocolate sponge with loads of chocochips

Café Praline

Coffee and praline







Scottish Latte

Butterscotch layered between coffee sponge

Caramel Fountain

Cream caramel layered on coffee sponge topped with extra caramel.

Café Noisette

Hazelnut on top of coffee cream layered on coffee sponge.

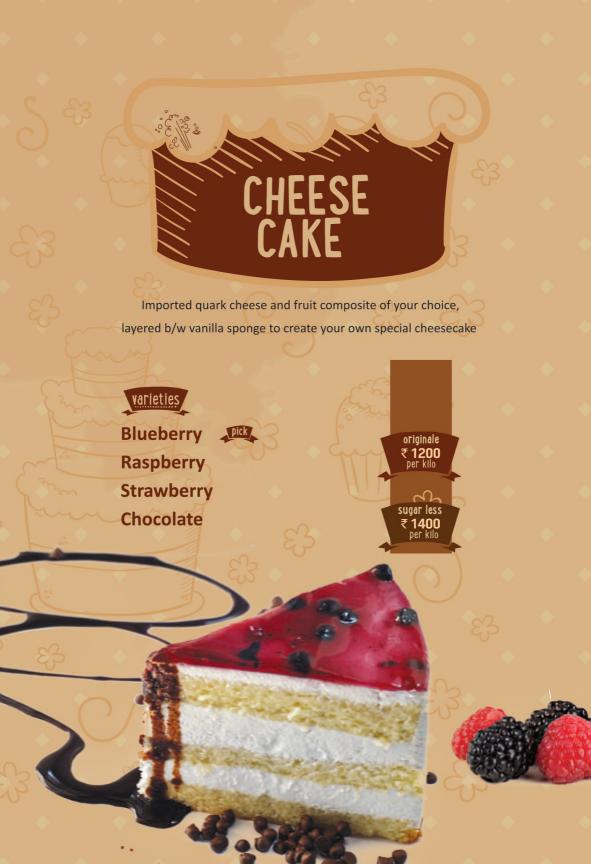
Café Almond

Coffee sponge with almond and cream

originale
₹ 1200
per kilo

sugar less
₹ 1400
per kilo

All flavors are subject to availability,Please confirm before ordering…Local taxes extra



Red Velvet

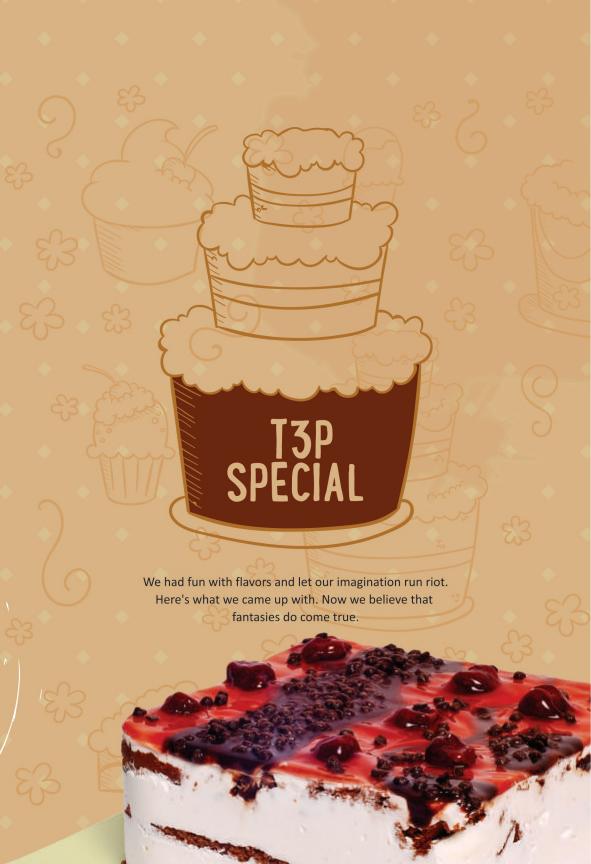
Eggless

The red colored sponge is made with cocoa treated with an acid instead of alkali. Cocoa treated with acid turns into red color and there is no other artificial color used. Cheese is added to the cake batter and the dairy taste comes alive in the cake sponge.

Red velvet has captured attention of people and we have made it our own with the infusion of sweet mascarpone cream in between it. Sweet taste of mascarpone compliments the cheesy taste of red velvet.

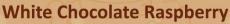
pick

originale ₹ 1200 per kilo



Choco De Nero

An exotic blend of melted dark chocolate suspended in natural vanilla cream with berries on top.



Raspberry in white chocolate

Cajeta Caramel Praline

Cajeta is a mexican confection of thickened syrup usually made of sweetened caramelised milk. This is sandwiched between layers of dark chocolate sponge and topped with cajeta and caramelized nuts.

3 Sins

A rare combination of Chocolate, Vanilla and coffee.

Caribbean Almond Fudge

Butterscotch flavoured praline with generously sprinkled Almonds.

Queen's Toffee

Toffee in between chocolate topped with white chocolate and chips.





sugar less ₹ 1400 per kilo







Say HELLO to the original

Black Forest

made with Kirschwasser, the german liqueur.

Made with natural vanilla cream and topped with dark chocolate and morellos cherry in non-alcoholic Kirschwasser, this flavor will take you in a rollercoaster.

Additional dressing of chocolate shavings is optional.

originale ₹ 1200 per kilo

sugar less ₹ 1400 per kilo





This wonderfully crafted cake involves a full extra moist dark chocolate cake made with sour cream and a layer of vanilla cake in between to balance out the extra dark chocolate taste.

It is a heaven for chocolate lovers with excess chocolate truffle on every layer with a surprise of butterscotch pralines.









Oreo Cheesecake

Quark cheese on top of Oreo cookies base topped with chocolate and chips



Raspberry Cheesecake

Quark Cheese with biscuit base and raspberry topping.



Banoffie Pie

Banana filling on biscuit base topped with caramel and dusted with cinnamon to perfection.



Passion Fruit Crumble

Passion fruit and chocolate combination comes alive with a sour cream filling.



pick

Orange Oreo

The Halloween theme dessert has Oreo base with cheesy filling topped with orange



Improvised Apple Pie

Stewed apple on biscuit crust topped with vanilla infused cream and dusted with cinnamon. A must try if you are a fan of apple pie with ice cream.









"Partially Cold" in Italian,
Semifreddo has the texture of a
frozen mousse. In simple terms we like
to call it Cream Cakes... More cream,
less cake, served cold.

Yummy! smaller tummy!

No added eggs... No butter... less sugar.. light cream..... we make sure that this delightful dessert is healthy and tasty with natural and fresh ingredients.

Create your own flavors! Your wish is our command!

Diabetics - sweetness is back into your lives A range of Sugar-Free varieties!



We do outdoor catering... For Party orders, Please call 0481-2565614 or 9995881001

Cakes are packed in individual casing and sealed to maintain high state of hygiene.

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