

# Dessert

## SWEET

**RED CURRANT & MERINGUE**  
VANILLA ICE CREAM - 8

**YOGHURT**  
BLUEBERRY, CUCUMBER  
GIN & TONIC SORBET - 7

**CHOCOLATE CRÈME BRULÉE**  
DULCE DE LECHE - 9

## Cheese

per 25 gram

**BRIE DE MEAUX**  
ÎLE-DE-FRANCE, RAW COW MILK, CRÈME - 3

**SAINT MAURE DE TOURAINE**  
LOIRE, RAW GOAT MILK, CHARCOAL - 3

**LANGRES**  
CÔTE-D'OR, RAW COW MILK, RED CHEESE - 3.5

**SHROPSHIRE BLUE**  
UK, COW MILK, BLEU CHEESE - 3

**OLDE BOKKE**  
NETHERLANDS, GOAT MILK, AGED 12 MONTHS - 3.5

served with nut and fruit bread

## DESSERT WINES

**MAURY VIN DOUX NATUREL, SERRE ROMANI - 8**

**SETÚBAL MOSCATEL DE SETÚBAL, DONA HELENA - 6.5**

**SPÄTLESE BURGENLAND, TSCHIDA - 6.25**

**SAUVIGNON BLANC OLIVER ZETER 'SWEETHEART' 2017 - 9.5**

**MARSALA RISERVA GARIBALDI, PELLEGRINO - 6.5**

**RIESLING SPÄTLESE BURGENLAND, WEINGUT GERHARD HAIDER - 6.9**

## ESPRESSO MARTINI

ABSOLUT VODKA | KAHLUA | FRANGELICO | ESPRESSO

12.5

## Coffee or Tea

**COFFEE - 3.25**

**TEA - 3.25**

**ESPRESSO - 3.25**

**DOPPIO - 4.25**

**CAPPUCCINO - 3.75**

**CAFÉ LATTE - 3.75**

PASTRY CHEF

*Lisa Fetty*