

Dessert

SWEET

RASPBERRY
PISTACHIO, ROSE & COTTON CANDY - 8

PEACH
GOATCHEESE & DILL - 7

APRICOT
ELDERFLOWER & YOGURT - 8

DARK CHOCOLATE
ORANGE AND FENNEL - 9

Cheese

per 25 gram

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

DÉLICE DE BOURGOGNE
BURGUNDY, COW MILK, TRIPLE CRÈME - 3

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

APPENZELLER
SWITZERLAND, RAW COW MILK, AGED 3 MONTHS - 3.5

SHROPSHIRE BLUE
UK, COW MILK, BLEU CHEESE - 3 3.5

served with nut and fruit bread

DESSERT WINES

RIESLING SPÄTLESE BURGENLAND, WEINGUT GERHARD HAIDER 2019 - 6.9

SAUVIGNON BLANC OLIVER ZETER 'SWEETHEART' 2017 - 9.5

SPÄTLESE BURGENLAND, TSCHIDA 2017 - 6.25

GEWURZTRAMINER VENDANGES TARDIVES, BERNARD SCHNEIDER 2018 - 9

PEDRO XIMÉNEZ EXCEPTIONAL HARVEST, XIMÉNEZ-SPÍNOLA 2019 - 9.5

SETÚBAL MOSCATEL DE SETÚBAL, DONA HELENA - 6.5

MAURY 20 ANS D'ÂGE, VIN DOUX NATUREL, MAS AMIEL - 17.5

MADEIRA, VERDELHO 5 YEARS, COSSART GORDON - 8

MARSALA RISERVA GARIBALDI, PELLEGRINO - 6.5

ESPRESSO MARTINI

ABSOLUT VODKA | KAHLUA | FRANGELICO | ESPRESSO

12.5

Coffee or Tea

COFFEE - 3.50

ESPRESSO - 3.50

CAPPUCCINO - 4.25

TEA - 3.50

DOPPIO - 4.50

CAFÉ LATTE - 4.25

PASTRY CHEF

Lisa Fetty