

# Dessert

## SWEET

**DARK CHOCOLATE**  
HAZELNUT & COFFEE - 9.5

**APPLE**  
ALMOND & MASCARPONE - 8.5

**CHAI PANNA COTTA**  
QUINCE & PECAN - 9

**POACHED FIG**  
PISTACHIO & MANDARIN SORBET - 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 - 3.5

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 2020 - 9.5**

**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 | ELIXIR DI CAFFÉ | FRANGELICO | ESPRESSO

13.5

## 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*