

# DESSERT

17:00-22:00

- √ **Chocolate mousse** 8  
Orange syrup, hazelnuts  
Wine: Tauromaquia Pedro Ximenez
  - √ **Pistachio crème brûlée** 8  
Wine: Megyer, Harslevelu Late harvest
  - √ **Apple and rhubarb crumble** 8  
Crème fraîche  
Wine: Megyer, Harslevelu Late harvest
  - √ **Affogato** 6  
Espresso, vanilla ice cream
- For vegan options please  
consult our team



# DIGESTIVES

- Cognac Ferrand 10 12
- Quaglia Grappa 6
- Quaglia Sambuca 6
- Quaglia Amaretto 6
- Bello Limoncello 6
- Liquor 43 5
- Baileys 6
- Amaro Averna 6

# WHISKY

- Jameson 5
- Two Stacks 9
- Talisker Storm 12
- Bowmore 10 9.5
- Laphroaig 10 12
- Toki 9

# SWEET WINES

Glass

- Megyer, Harslevelu Late harvest** 7  
Harslevelu · Tokaj, Hungary  
Honey - floral - exotic fruit
- Quinta do estanho tawny** 7  
Touriga Nacional, Tinta Barroca, Tinta Roriz · Portugal  
Syrupy - dried fruits - nutty
- Tauromaquia Pedro Ximenez** 9.5  
Pedro Ximenez · Andalusia, Spain  
Cherry - dried fruits - nutty