



DESSERT

GATEAU CHAUD	<i>Vanilla ice cream and chocolate crumble</i>	10,00
CRÈME BRULÉE		10,00
POACHED PEAR	<i>Honey crumble, salted caramel and sour cream ice</i>	10,00
DUTCH CHEESES FROM FORMAGERIE KEF	<i>Apricot mustard and raisin bread</i>	14,50

DIGESTIVES

CHIROULET FLOC DE GASCOGNE BLANC	<i>Ugni Blanc - Honeysweet</i>	6,50
BANYULS. RÉSERVE DOMAINE VIAL-MAGNÈRES	<i>Full, ripe, chocolate</i>	8,50
TAWNY PORT	<i>Dried fruits, wood</i>	6,50
TAWNY PORT 10Y	<i>Spices, honey</i>	7,00
RUBY PORT	<i>Fruity, sweet</i>	6,00

COCKTAILS

ESPRESSO MARTINI	<i>42 Below vodka, Kahlua, coffee</i>	12,00
OLD FASHIONED	<i>Bulleit Bourbon / Rye, bitters, sugar cane</i>	11,50
AMARETTO SOUR	<i>Disaronno, lemon, egg white, orange bitter</i>	12,00
NEW YORK SOUR	<i>Dewar's, lemon, egg white, red wine, Angostura bitter</i>	12,00
SPECIAL COFFEE	<i>Irish, Spanish, Italian, French</i>	9,00