



POSTRES

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dulce de leche fondant • vanilla ice cream (15 minutes)

chocolate gateau • dulce de leche

lemon • meringue • sablé

poached peach • prosecco • basil

berry pudding • mascarpone ice cream

ice creams & sorbets (two scoops)

amalfi lemon sorbet

manchego cheese • quince

+ fresh fruits

PETIT FOURS

alfajores • dark chocolate hazelnut • sicilian orange peel

+ Lactose, sugar and gluten free.

A 12.5% discretionary service charge will be added to your bill.

Please inform your waiter if you have any food allergies.

PUDDING WINES BY THE GLASS

Château Monteils, Cru Bourgeois, Sauternes, France 2011

Jurançon Doux, Clos Urolat, Jurançon, France 2014

Muscat Nectar, Samos, Greece 2009

Pedro Ximenez V.O.R.S, Noe, Gonzales Byass, Sherry, Spain NV

Vin de Constance, Klein Costantia, Costantia, South Africa 2013

VINTAGE PUDDING WINES

Muscat Nectar, Samos, Greece 2009

Pedro Ximenez V.O.R.S, Noe, Gonzales Byass, Sherry, Spain NV

Château Monteils Cru Bourgeois, Sauternes, France 2011

Jurançon Doux, Clos Urolat, France 2014

Tokaji aszú 5 puttonyos, Disznókő, Hungary 2007

Vin de Constance, Klein Costantia, Costantia, South Africa 2013

Tokaji aszú 6 puttonyos, Disznókő, Hungary 2002

Vin Santo del Chianti Classico, Fontodi, Tuscany, Italy 2000

Château d'Yquem, Premier Cru Supérieur, Sauternes, France 1998

Château Gillette Crème de Tête, Sauternes, France 1975

DIGESTIVOS

Copper Martini

(martini)

Espresso • Dulce de Leche • Absolut Elyx

Irish Coffee

(irish coffee glass)

Espresso • Sugar • Cream • Jameson

BRANDY

Martell VSOP, Cognac

Château Laubade VSOP, Armagnac

Dupont VSOP, Calvados

Capovilla Grappa di Barolo, Grappa

Capovilla Grappa di Brunello di Montalcino, Grappa

Martell XO, Cognac

Rémy Martin XO, Cognac

Hennesy Paradis, Cognac

Louis XIII, Cognac

LIQUEURS

Amaro Averna

Aperol

Campari

Cynar

Amaretto Lazzaroni

Bailey's Irish Cream

Frangelico

Fernet Branca

Antica Sambuca Classico

Branca Menta

Caffe Borghetti

Limoncello Lazzaroni

Patron Coffee XO