

DESSERTS



Snitch Chocolate 180
Warm chocolate lava and golden leaf



Crêpes Suzette 320
Freshly cooked crêpe with thick, caramelized citrus sauce and Grand Marnier



Pavlova 240
Crispy meringue with fresh cream and fresh mixed berries



Crème Brûlée 200
Rich and creamy baked vanilla custard topped with a thick layer of crisp caramel



Lime Tart 160
Creamy lime baked in egg tart with crispy meringue



New York Style Cheesecake 220
Cinnamon crumble, orange crêmeux, natural yogurt and cream cheese



Warm Mango Fondant 320
Mango sauce, raspberry coulis and raspberry sherbet

Simply Ice Cream (per scoop) 95
Choice of ice cream: Chocolate, vanilla, coconut, mint, rum raisin or truly strawberry

If you have any allergy, intolerance, or specific dietary requirements, we would like to know more about the ingredients used in our menu. Please speak with the Manager.

LIQUEURS & DIGESTIFS

GRAPPA

NONINO IL Merlot	220
NONINO IL Moscato	220

PORT

Taylor's Fine Ruby	190
Graham's Tawny Port 20 Years	420

FRAMBOISE — Gabriel Boudier 220

CALVADOS — Roger Groult, 8 ans 280

COGNAC — Hennessy VSOP 280

Rémy Martin VSOP 280

Hennessy XO 590

Rémy Martin XO 590

Ron Barceló Imperial Rum 280

Baileys 190

Limoncello di Capri 190

Drambuie 190

Chambord Black Raspberry 190

Hayman's London Sloe Gin 200

FLAMBÉED LIQUEUR COFFEE

Irish Flair 360

Jameson whisky and more...

English Rose 360

Whisky and Baileys

Vive La République 430

Cognac & Grand Marnier

COFFEE

Long Black, Espresso, Iced Coffee 95

Cappuccino, Latte, 110

Cappuccino Frappé

Hot Chocolate 110

TEA

Selection of Tea 60

Earl Grey, English Breakfast,

Jasmine, Mint, Chamomile,

Oolong, Iced Tea

DESSERT WINE

Valdivieso Éclat Botrytis Sémillon,

Central Valley 2020

Glass 280

Bottle 2,200