

DESSERTS

HOUSE MADE ICE CREAM & SORBET <i>GF</i>	8
<i>make it an affogato add \$7</i> rotating seasonal selections; please inquire	
BLACK TIRAMISU	13
black cocoa lady fingers, black sesame marscapone, cocoa paper, miso caramel	
PUMPKIN BAVAROIS <i>GF</i>	15
PSL cream, brown butter, caramelized delicata, white chocolate crumble	
BRÛLÉED CATALAN CREPE CAKE	15
citrus cinnamon custard, grapefruit crème anglaise, grapefruit gel	
PANETTONE PAIN PERDU	14
whipped chestnut cream, eggnog gelato, Balaton cherry maple syrup	

DRINKS

IRISH COFFEE	14
Tullamore Dew, chocolate stout reduction, Schuil coffee, Angostura cream	
ESPRESSO MARTINI	17
vodka, espresso liqueur, amaro nonino, cold brew	
NIEPOORT	11
late bottle vintage port 2015	
BODEGAS HIDALGO LA GITANA	12
'triana' pedro ximénez sherry	
CHATEAU GUIRAUD	28
premier cru sauternes 2008	
DISZNOKO TOKAJI	20
azu 5 puttonyos 2012	
TERRASSOUS RIVESALTES	12
12 year	
TERRASSOUS RIVESALTES	18
18 year	

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