





Frozen Pistachio Nougat

citrus salad, orange pepper tuile, passion fruit coulis

Big Apple Tart

vanilla ice cream, calvados caramel sauce

Molten Milk Chocolate Cake

creme fraiche ice cream, dried fruit compote

Pumpkin Creme Brulee

gingerbread cookies

Ice Cream

peanut butter ~ creme fraiche ~ vanilla

Sorbet

chocolate ~ green apple ~ ruby red grapefruit

10.00

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Chocolate Soufflee

creme anglaise

Blintzes

apple, cherry, cheese

14.00

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Pastry Chef: *Morgan Larsson*





SUGGESTED PORTS AND DESSERT WINES

Vintage Ports

Taylor, LBV, 1994 9./55.

Warre's 1985 19./150.

Graham, 1977 37./240.

Wood Ports

Croft Distinction 7./40.

Fonseca, 10 year old 10./55.

Romariz Colheita 1963 25./180.

Dessert Wines

919 Chateau du Mont, St. Croix du Mont 1994 8./40.

5739 Moscato Rosa, Zeni, Trentino Italy 1996 375ml 9.50/38.

999 Banyuls Vieilles Vignes, Domaine Du Mas Blanc, Dr. Parce, 1981 17./110.

997 Chateau La Tour Blanche, Sauternes 1995 14./90.

987 Chateau d'Yquem, Sauternes 1988 375ml 250.

986 Chateau d'Yquem, Sauternes 1989 375ml 260.

TEA 3.75

Prince Vladimir, ceylon and china teas with scents of orange, lemon, grapefruit and spice

Bouquet de Fleurs, china, india and ceylon teas with lemon, lime, bergamot and mandarin

Gunpowder Green Tea, green china tea with mint

Earl Grey, scent of bergamot orange

Chamomile, aromatic flower, soothing and fragrant

Spiced Fruit Tea, hibiscus flowers, rose hip, dried orange and apple pieces, almond, cinnamon

COFFEE 3.25 / espresso 3.50, double 4.00 / cappuccino 4.25 / latte 4.25
all available iced



