

## With cheese and desserts

### Wines, 1dl

Yuzu Sake 28.-

"Douceur D'Automne", Domaine des Abeilles d'Or 18.-

Recioto Della Valpolicella "Le Quare", Gamba 33.-

### Champagnes, 1dl

R de Ruinart, Brut 25.-

Ruinart, Brut Rosé 36.-

Ruinart, Blanc de Blancs 38.-

Dom Perignon, Brut, 2009 68.-

### Madeira, 4cl (20°)

Justino's madeira verdelho, 10 years old 38.-

### Rhum, 4cl (40°)

Diplomatico Reserva Exclusiva, Venezuela 35.-

Zacapa Solera Reserve, Guatemala, 23 ans 54.-

## Cheese

### Selection of cheeses

From Switzerland, France and United Kingdom 22.-

### Goat's Cheese Nem

Salad leaves and Mediterranean style dressing 22.-

## Pastry chef delicacies

### Chestnut and rum soufflé

Mandarin sorbet 16.-

### Hazelnut and yuzu sweetness

Yuzu and lemon sorbet 16.-

### Exotic flavored entremet with coconut

Passion fruit sorbet 16.-

### After Eight cake, mint and chocolate blend


Mint sorbet 16.-

### Crêpes Suzette

Bloody orange sorbet 22.-

 **American Cheese Cake** 16.-


 **Rice pudding, caramel and caramelized nuts** 16.-

 **Honeycomb ice cream** 16.-

**Homemade ice cream and sorbet:** 5.-

Bloody orange, lemon, mandarin,  
Peppermint and verbena, red apple,  
Vanilla, coffee, black chocolate, caramel, chestnut

**Café gourmand** 14.-

All our desserts are prepared on request, please allow a 15 minute in delay.  
Items marked with  are original recipes of Mrs. Béatrice Tollman

VAT at 7.7% and service included