

## DESSERT MENU

### QWALIOR KULFI FALOODA **1, 8, 9 (almonds)** | €9.00

Cardamom & screw pine extract flavoured eggless ice cream, saffron vermicelli, berries, salted nuts, basil & chia seeds.

SUGGESTED DESSERT WINE:

Seifried Sweet Agnes, Riesling, New Zealand  
Glass €7.50 Bottle €40.00

Rich with stone fruits & wild honey tones

### CHOCOLATE DELICE **1, 3, 8, 9 (almonds)** | €9.50

Velrohna dark chocolate, cherry, vanilla bean ice cream, coffee & coco dust

SUGGESTED DESSERT WINE:

Chateau de Cerons, Bordeaux, France  
Glass €7.00 Bottle €38.00

Zesty nose, citrus aromas, honeyed beeswax in the mouth

### RASPBERRY SORBET **1, 8, 12** | €7.50

Fresh berries with chocolate shavings, basil

SUGGESTED DESSERT WINE:

Morande Late Harvest, Sauvignon Blanc, Chile  
Glass €6.50 Bottle €35.00

Apricot mango & honey, fresh smooth & long finish

### QULAB JAMUN **1, 8, 9 (almonds)** | €9.00

Indian milk donuts fried in clarified butter and soaked in saffron, rose sugar syrup best eaten with vanilla ice cream

SUGGESTED DESSERT WINE:

M. Chapoutier Les Coufis de Paille de l'Ardeche, France  
Glass €7.50 Bottle €40.00

Apricot, raising, orange & honey, very mellow on the palate

DESSERT OF THE DAY | €9.00  
PLEASE ASK YOUR SERVER

## DIGESTIVES

WARRES RUBY PORT | €5.00  
Smooth, ripe & juicy with good acidity & minerality notes.

NIEPOORT LATE  
BOTTLED VINTAGE PORT | €7.00  
Aromas of raisins, violet, prunes & figs.  
Lovely woody tannins.

OTIMA 10 YEAR OLD TAWNY PORT | €10.00  
Caramel aromas with sugared walnut & plum flavours.

## TEAS & COFFEES

Tea | €3.00  
Camomile/Green/Mint Tea | €3.50  
Espresso - Double Espresso | €2.50 - €3.50  
Americano | €3.00  
Latte/Capuccino | €3.50  
Flavoured Coffees | €7.00

ALLERGENS 	
1   Gluten-Wheat	5   Peanuts
2   Crustaceans	6   Soybeans
3   Eggs	7   Lupins
4   Fish	8   Milk
	9   Nuts
	10   Celery
	11   Mustard
	12   Sesame Seeds
	13   Sulphites
	14   Molluscs