

DESSERTS

12€

CRÈME BRÛLÉE ^{3, 7, 8}

Donka beans / Demerara sugar

MARZIPAN CAKE ^{1, 3, 7, 8}

candied fruits and rum

GRILLED PINEAPPLE PINA COLADA ^{3, 7, 8}

WHITE CHOCOLATE CHEESECAKE ^{1, 7}

green apple gel

DESTROYED NAPOLEON ^{1, 3, 7}

Diplomat cream / infused strawberries

AIRY CHOCOLATE CAKE ^{1, 3, 5, 7, 8}

vanilla sauce / raspberries

ICE CREAM SELECTION

SORBET SELECTION



SPECIAL SELECTION OF CHEESES

21€

LOCAL SEMI HARD CHEESE "IEVA"

pronounced creamy flavour, with flavours of walnuts and fenugreek seeds

LATVIAN HARD CHEESE

very intense and piquant flavour, hard cheese, matured for 6 months

CABRA AL ROMERO

goat cheese with rosemary, is made with pasteurized 100% murcian goat's milk, with flavours of citrus

MANCHEGO

DOP Grand Valle de Montecelo, most famous Spanish hard cheese, made from unpasteurized sheep's milk; it has a mild, creamy taste and sweet aroma

REBLOCHON DE SAVOIE

soft washed-rind and smear-ripened French cheese, made in the Alpine region

MUNSTER GÉROMÉ

soft cheese with strong tasting, mainly made from milk from the Vosges region - between Alsace, Lorraine and Franche-Comté

Cheese plate is served with ginger-pear jam and crispy crackers

