

DESSERTS

12€

KUNEFE ^{7, 8}

kataifi pastry dessert with melted cheese, vanilla ice cream, and pistachios

BAKLAVA ^{1, 7, 8}

layered pastry dessert with pistachio cream

POMEGRANATE ^{1, 3, 7, 8}

vanilla mousse with pecan nuts, moist almond sponge cake, pomegranate compote

DONDURMA ^{3, 7, 8}

chewy Turkish ice cream with a silky texture (vanilla, chocolate, pistachio)

CRUSHED NAPOLEON CAKE ^{1, 3, 7}

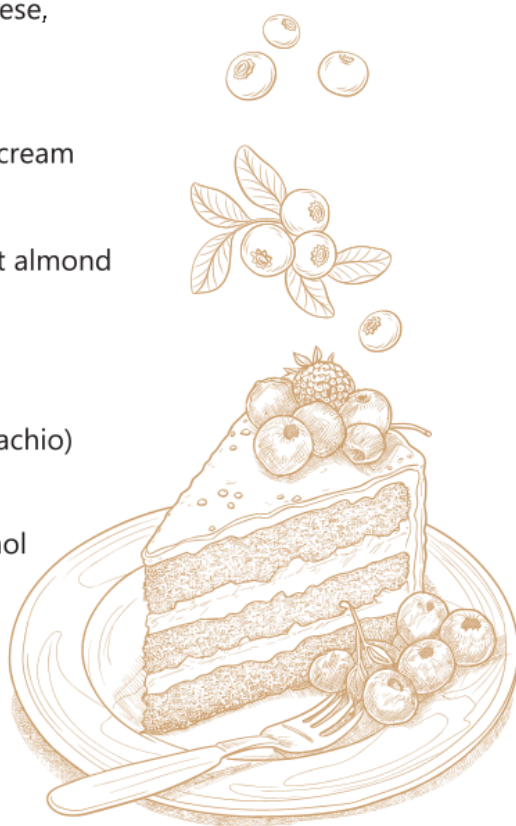
Diplomat cream, strawberries in alcohol

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

vanilla sauce, raspberries

"GRAND LOKUM" ⁸ FLAVOR COLLECTION

forest berries



TURKISH TEA 6€
with Turkish delight

TURKISH COFFEE 7€
with Turkish delight

CHEESE SELECTION 21€

LOCAL SEMI HARD CHEESE "IEVA"

rich creamy flavor with pronounced notes 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

*Served with ginger-pear jam
and crunchy cookies*

