

...to finish...

burnt basque cheesecake – 6.30

w berry compote

homemade warm chocolate brownie – 6.60

w dulce de leche topping

wine pair: dark pedro ximenez sherry - 6 (70ml)

mastica ice cream w pistachio glyco – 6.30

wine pair: skins mastica liqueur - 5.50 (50ml)

classic apple tarte tatin! – 7

w caramel sauce & vanilla ice cream

wine pair: muscat de beaumes de venise - 5.40 (70ml)

banoffee pie – 7

biscuit, dulce de leche, banana & cream

a perfect pavlova – 6.60

sticky meringue, mascarpone cream topped w fresh berries

rich chocolate ganache tart – 7

made w oreo cookies & served w dark berries

our affogato menu...

classic affogato – 5.50

Italian classic: vanilla ice cream 'drowned' in espresso

pedro ximenez affogato – 7.50

dark & raisiny sweet black sherry over vanilla ice cream

amaretto affogato – 7.50

w added amaretto liqueur & crunchy biscuit

chocolate & hazelnut affogato – 7.50

this time w chocolate ice cream & frangelico liqueur

all prices in € including VAT, service not included

let us know if you have any food allergies or dietary restrictions