

...to finish...

homemade warm chocolate brownie – 6

w dulce de leche topping

wine pair: dark pedro ximenez sherry - 5.50 (70ml)

mastica ice cream w pistachio glyco – 5.40

wine pair: mastica lemon liqueur - 6 (50ml)

classic apple tarte tatin! – 6

w caramel sauce & vanilla ice cream

wine pair: sauternes, chateau villefranche - 4.30 (70ml)

banoffee pie – 5.50

biscuit, dulce de leche, banana & cream

a perfect pavlova – 6

sticky meringue, mascarpone cream topped w fresh berries

tropical pannacotta w peach jelly – 6

wine pair: moscato d'asti - 2.95 (70ml)

rich chocolate tart w dark berries – 6

wine pair: Cannonball Cabernet Sauvignon - 4.20 (70ml)

our affogato menu...

classic affogato – 4.50

Italian classic: vanilla ice cream 'drowned' in espresso

pedro ximenez affogato – 6.50

dark & raisiny sweet black sherry over vanilla ice cream

amaretto affogato – 6.50

w added amaretto liqueur & crunchy biscuit

chocolate & hazelnut affogato – 6.50

this time w chocolate ice cream & frangelico liqueur

great with coffee!

6 mini French macarons – 8

all prices in € including VAT, service not included

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