

# DESSERTS

\*Our sommelier wine's pairing

|  |                      |
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| <b>Red wine poached pear pie</b> – flavors of mulled wine, pear jam, ginger frangipane soft crumble, almond ice cream, custard<br>"Lafage Muscat de rivesaltes", France*                         | 11<br>9.50           |
| Fresh nose, exotic fruits, floral notes  |                      |
| <b>Mont-Blanc pavlova</b> – meringue, chestnut, orange confit and whipped Ganache, Cointreau anglaise, mandarin<br>Castelnau de Suduiraut Sauternes, France*                                     | 11<br>11             |
| Lush lemon fruit, marmalade & acacia honey   |                      |
| <b>Double chocolate mousse</b> – vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts<br>Disznókó Tokaji Aszu 5 Puttonoyos 2013*                                       | 11<br>12.75          |
| dense, exotic, quite spicy bouquet, honey finish infused with dried fruit  |                      |
| <b>Blueberry unbaked cheesecake</b> – crunchy white chocolate biscuit, blueberry ice cream and fresh blueberries<br>Seinfried Nelson "sweet Agnes", Riesling, New Zealand *                      | 10<br>9.50           |
| lively & intense, crisp & harmonious   |                      |
| <b>Baked rosemary scented camembert for 2-3</b>  | 24.75                |
| truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)<br>Castelnau de Suduiraut Sauternes, France*  | 11                   |
| Lush lemon fruit, marmalade & acacia honey   |                      |
| <b>Cheese board</b> – Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese, with shallot chutney & crackers<br>Quinta do Noval LVB / Quinta do Noval 10 years old Tawny* | 13.50<br>7.50 / 9.50 |

# DESSERT COCKTAILS

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|---|-------|
| Raspberry Bon Bon – raspberry bon bon infused vodka,<br>pink gin, fresh lemon   | 14.00 |
| Moulin Rouge – Tanqueray gin, sweet vermouth, fresh<br>lemon juice, raspberry syrup, egg whites and burlesque bitters       | 13.50 |
| Espresso martini – Vanilla vodka, Kahlua, vanilla syrup, coffee   | 13.50 |
| Falling for you – Aperol, Tanqueray gin, fresh lemon juice, peach syrup   | 14.00 |
| Fade Street sour – Røe & Co, red wine syrup, fresh lemon juice,<br>egg whites, grapefruit bitters and old fashioned bitters | 13.50 |

## SWEET WINES

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|   | Glass | Bottle |
|---|-------|--------|
| “Lafage Muscat de rivesaltes”, France<br>Fresh nose, exotic fruits, floral notes                              | 9.50  | 59.00  |
| Seinfried Nelson “sweet Agnes”, Riesling, New Zealand<br>Lively & intense, crisp & harmonious                 | 9.50  | 42.00  |
| Castelnau de Suduiraut Sauternes, France<br>Lush lemon fruit, marmalade & acacia honey                        | 11.00 | 60.00  |
| Disznókó Tokaji Aszu 5 Puttonoyos 2013<br>dense, exotic, spicy bouquet, honey finish infused with dried fruit | 12.75 | 75.00  |

## PORTS & LIQUEURS

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|----------------------------|------|
| Quinta do noval LVB        | 7.50 |
| Quinta do noval tawny 10yo | 9.50 |
| Limoncello                 | 6.00 |
| Kahlua                     | 6.35 |
| Amaretto Disaronno         | 6.35 |
| Baileys                    | 6.35 |
| Crème de menthe            | 6.00 |
| Cazcabel Coffee Tequila    | 8.00 |

Ask your server for a full list of cocktails and spirits