

DESSERT

TACK ROOM CHOCOLATE MOUSSE 13 ✨

rich and dense chocolate mousse, pecan tuile,
mezcal sabayon, fresh fruit

ORANGE DATE CAKE 13

tart citrus cream, smoked caramelized banana

BAYLEAF PANNA COTTA 13 ✨

forbidden rice pudding, lemon ash meringue,
extra virgin olive oil, fresh herbs

ROSEMARY HIBISCUS

POACHED PEAR 13 ✨ ✨

candied pistachio & cocoa nibs,
whipped vanilla coconut cream

vegan ✨ *dairy-free* 🌿 *gluten-free* ✨
make it vegan 🌀 *make it gluten free* 📦

DESSERT WINES

CHÂTEAU ROÛMIEU-LACOSTE SAUTERNES 18 /70 375 ml

Bordeaux, FR '20

THE RARE WINE CO 16

Historic Series Charleston Sercial
Special Reserve Madeira

WARRE'S PORT 14

10 Year Old Otima Tawny Porto

WARRE'S PORT 20

20 Year Old Otima Tawny Porto

DISZNÓKO 17

Tokaji Aszú, HU '13

DONNAFUGATA 'BEN RYÉ' 23 /136 375 ml

Passito di Pantelleria Sicily, IT '21

DESSERT DRINKS

AMARO & LIQUEUR

Averna 15

Nardini 13

Cynar 13

Fernet Branca 13

Lazzaroni Amaretto 13

Lazzaroni Amaro 13

BRANDY & COGNAC

Lecarré Brandy 10

Pierre Ferrand '1840' Cognac 15

Château De Lacquy Hors D'age Armagnac 33

Groult Calvados 18 Yr 33

DESSERT COFFEE

Café Fernet 12

caffè luce, fernet branca, whipped cream & cocoa

Ryerish Coffee 12

caffè luce, rye whiskey, whipped cream

Hotsy Totsy 12

caffè luce, rye, mesquite ras el hanout, oatmilk

TEAS

HERBALS

Relaxing Mint

Cinnamon Orange Rooibos

Seven Seas Herbal

BLACKS & GREENS

Irish Breakfast

Earl Grey

Darjeeling 2nd Flush

Lapsang Souchong

Large Leaf Masala Chai

Gunpowder Green