

DESSERTS

Tangy lemon flan – 9

Raspberry sorbet

Mint gelee

Princess Marta mousse torte – 7

Layers of raspberries, raspberry mousse

Covered with shaved white chocolate

Vanilla bean cheese cake – 8

Blackberry compote

Caramel or chocolate sauces

Gianduja torte – 7

Hazelnuts and milk chocolate

Florentine crunch

Pear and frangipane galette – 9

Apple salad, apple gelato

Cactus pear coulis

Pistachio mousse tower – 9

Mango sorbet

Little lemon cake

Chili chocolate pot de crème – 9

Double chocolate gelato

70% chocolate ganache, orange shortbread

Sweet Inspiration – 9

Sæge Gelatos & Sorbets – 1 SCOOP – 4

Daily selection – 2 SCOOP – 6

Florentines – 1.50 EACH / take a dozen home – 12

Truffles – 1.50 EACH

Cookies & Biscotti – 1.50 EACH

Liquers – 7+

Dessert Wines – 8+

Port / Sherry – 8+

Cognac – 7+

Special Coffees – 7

Chocolates – 1.50

Petit Fors – 1.50

*please see drink
menu for selections*

Allergies or specific dietary needs must be brought to your servers attention.