



CORN AND APPLE DOUGHNUTS (EA)	4.5
whipped butterscotch sauce	

BOURBON BABA	22
cold whipped cream, flaming bourbon	

BUTTERMILK ICE CREAM	15
maple pecans, reduced vincotto	

VANILLA SET YOGHURT	19
Honeycomb, mandarin	

CHEESE

SELECTION OF CHEESE	20 / 35 / 45
golden raisin puree, seeded lavosh	

COFFEE

Espresso, Macchiato, Piccolo	single 4
	double 5

DIGESTIVE 45 ML

Montenegro, 23% ABV	Bologna, ITA	16
Nonino, 35% ABV	Friuli, ITA	27
Averna, 29% ABV	Sicily, ITA	17
Braulio, 21% ABV	Emilia–Romagna, ITA	14
Fernet Branca, 39% ABV	Milan, ITA	20
Branca Menta, 32% ABV	Milan, ITA	19
Cynar, 16.5% ABV	Padua, ITA	14
Suze, 20% ABV	Maisons–Alfort, FRA	16
Pernod, 40% ABV	Pontarlier, FRA	16
Imbroglia, 24% ABV	Sydney, AUS	18
Heiwa Yuzushu, 14.7% ABV	Osaka, JAP	16

DESSERT WINE 75 ML

2023 Catherine et Patrick Bottex ‘Cerdon’ Methode Ancestrale 125ml	Bugey, FRA	22
2023 J.J. Prüm ‘Wehlener Sonnenuhr’ Kabinett, Riesling	Mosel, GER	35
2020 Alois Kracher ‘Auslese Cuvee’ Chardonnay blend	Burgenland, AUT	19
2015 La Chartreuse de Coutet Sémillon blend	Sauternes, FRA	23
2013 Disznoko ‘Tokaji Aszu’ 5 Puttonyos Furmint Blend	Tokaj, HUN	32

FORTIFIED 60 ML

NV The Gidley ‘Barrel aged 21 year Tawny’	Barossa, SA	25
NV Torbreck ‘The Bothie’	Barossa, SA	40
2007 Niepoort Port	Douro, PRT	55
2017 Quinta Do Noval ‘LBV’	Douro, PRT	18
NV Henriques & Henriques ‘10 year old’ Boal	Madeira, PRT	19
NV Henriques & Henriques ‘20 year old’ Malvasia	Madeira, PRT	47
2002 Toro Albalá ‘Don PX’ Gran Reserva Montilla–Moriles	Moriles, ESP	33
2017 Egly–Ouriet, Ratafia	Champagne, FRA	26