

DESSERTS

TARTE TATIN	11.20
<i>Warm apple pie served with vanilla ice cream</i>	
PAVLOVA	9.80
<i>Meringue, raspberry mousse and berry salad</i>	
LEMON MILLEFEUILLE	10.20
<i>Puff pastry filled with lemon cream served with raspberries</i>	
CHOCOLATE MOUSSE	11.40
<i>Milk chocolate mousse with orange</i>	
CREME BRULEE	10.50
<i>Vanilla flavored crème brûlée served with berries</i>	
CAFE GOURMAND	15.50
<i>3 small sweets and an espresso</i>	
PETIT FOURS 4 PIECES	6.40
CAKE TROLLEY	6.00/PIECE
<i>Pastry Chef Meri Kujala's cakes and pastries</i>	
CHEESES	9.90



DESSERT WINES 8CL

MOSCATO D'ASTI 2008	7.10
<i>Malgrà, Piemonte, Italy</i>	
CASTANO DULCE 2004	8.10
<i>Bodegas Castano, Yecla, Spain</i>	
LE COLOMBARE 2004	12.50
<i>Recioto di Soave Classico, Pieropan, Italy</i>	
BANYULS, DOMAINE DU MAS BLANC	8.50
<i>Languedoc-Roussillon, France</i>	
SAUTERNES 1997	12.90
<i>Ch. Rayne Vigneau, Bordeaux, France</i>	

PORT WINES 8CL

LOTE 60l RUBY PORT	8.00
<i>Quinta de la Rosa</i>	
10 YO TAWNY PORT	14.00
<i>Quinta de Ervamoira, Ramos Pinta</i>	
COLHEITA 1987	20.00
<i>Krohn</i>	

