

DESSERTS MENU

DESSERTS

CLASSIC NY CHEESECAKE

The quintessential creamy cheesecake

BOUCHONS TRIO

Three exquisite variations: Toffee - Raspberry - Vanilla

STRAWBERRY & WHITE CHOCOLATE FANTASY

Filled with strawberries confiture - chocolate soil and matcha tea meringues.

CHOCO-LEGOS DELIGHT

Cardamom Man - White Chocolate and Sesame - Pink Cube - Caramel salt - Coffee Ganache

TROPICAL CALYPSO

Roasted pineapple -mango foam roasted and coconut-chocolate ice cream.

CHEESE PLATE SELECTION

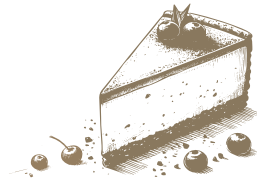
from tender to hard paired with matching contrast

FRESH FRUIT PLATE

Pineapple - Watermelon - Apple- Orange - Kiwi - Grapes

GOURMET ICE CREAM SELECTION

Vanilla - Chocolate - Strawberry - Stracciatella



€7.00

€7.00

€8.00

€7.00

€7.00

€7.00

€7.00

€2.50
x scoop

Karmasee

COFFEES

ESPRESSO (SINGLE, MACCHIATO, DOUBLE)

€3.10

RISTRETTO

€2.90

CAPPUCCINO

€4.50

LATTE MACCHIATO

€4.50

CAFÉ LATTE

€4.50

HOT CHOCOLATE HAND-WHIPPED-CREAM

€4.00



FINE TEAS & INFUSIONS

A curated selection of premium BIO teas and herbal infusions

€3.50

SPIRITS

2CL

LANTENHAMMER FINE SPIRITS from Bavarian Alps

€7.90

Wild raspberries from the Carpathians 42%vol

Red Williams pears 42% vol from Bolzano and Verona

Hazelnuts 42% vol from north-eastern Turkey

Rowanberries 42% vol are a fine fruit very special rarely find

Aromatic herbal liqueur 38% vol from some of the finest leaves, roots, flowers and seed

Wooden barrel fruit brandy 40% made from apples and pears mature in French Limousin barrels

Wooden barrel gentian 40% the strongly aromatic plant and aromas of the oak barrel



All prices are in Euro and include tax.

WE CREATE... EXPERIENCES

