

RESTAURANT

# AUBERGINE

BAR & MATSAL

## EFTERRÄTTER *Desserts*

### CREME BRULÉE..... 105

KLASSISK SMAKSATT MED VANILJ FRÅN TAHITI. SERVERAS MED FÄRKA HALLON

*Classic crème brulée flavoured with vanilla. Served with fresh raspberries*

### FRITERAD MUNK ..... 115

BANANGLASS, MÖRK CHOKLADKRÄM, KOLASÅS & CHOKLADSMULOR

*Deep-fried donut with banana ice-cream, dark chocolate ganache, caramel sauce and chocolate crisp*

### KAFFEGODIS ..... 75

TRE SMÅ GODBITAR TILL KAFFET. FRÅGA OSS GÄRNA OM DAGENS SORTER

*Assorted sweets. Ask your waiter about today's special*

### GLASS..... 40

VANILJ ELLER BANAN

*Scoop of ice cream - Vanilla or Banana*

### SORBET ..... 30

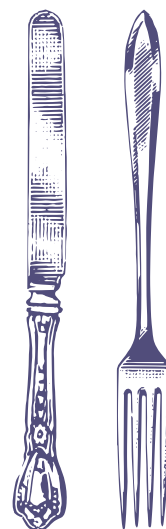
HAVTORN

*Scoop of sorbet - Sea buckthorn*

### GURKA & HENDRICK'S ..... 85

GURKSORBET & 2 CL HENDICK'S GIN

*Cucumber sorbet and 2 cl of Hendrick's gin*



### AUBERGINES COMBO

150

KAFFE, AVEC & SÖTSAK

*Coffee, liquor and sweets*

### KAFFE & TE *Coffees and tea*

BRYGGKAFFE	30
ENKEL/DUBBEL ESPRESSO	25/30
CAPPUCCINO	40
ENKEL/DUBBEL MACCHIATO	30/35
CAFFE LATTE	40
TE (RÖTT/GRÖNT/SVART)	30
IRISH COFFEE	145
ESPRESSO MARTINI	145