



DESSERT

Éclair from Heurlins	105
Crème Brûlée	105
Mille-feuille	145
Puff pastry, strawberry panna cotta, white chocolate cream & cardamom	
Caramelized chocolate mousse	125
Lightly whipped cream, vincotto & apricot	

Ice cream 85/ scoop

Chocolate ice cream

Vanilla ice cream

Sorbet of the week

Pastry chef's choice of condiments

● French apple gateau	95
● Pastry from Heurlins	65
● Petit four	45
● Cheese	65
● Den Hvide Dame & Karamellsten	145
Rye sablé, tomato marmalade, black currant vinegar	

WINE

	6CL
2018 Banyuls Rimage, Roussillon, Famille Bosquet	135
2019 Chardonnay BA Burgenland, H. Lang	155
2017 Pedro Ximenez, Montilla-Moriles, Pérez Barquero	125
S. A. 10 yo Tawny Port Douro, Pocas	140
S. A. 30 yo Tawny Port, Douro, Pocas	220

AVEC

Normandin Mercier, Vieilles Fine Champagne, Cognac	54/cl
Comte Louis de Lauriston, Hors d'Age, Calvados Domfrontais	52/cl
Adrien Camut 12 ans, Calvados Pays d'Age	78/cl
Poli Grappa Bassano Classica	42/cl
Ron Cartavio XO, Peru	58/cl
Gölles Marillenbrand, Österrike	48/cl
Courvoisier XO, Cognac	89/cl

<i>Coffee D.O.M</i>	<i>152</i>
<i>Irish Coffee</i>	<i>152</i>
<i>Espresso Martini</i>	<i>165</i>
<i>Hot Shot</i>	<i>125</i>

● = Table side service