



DESSERT

Crème Brûlée	125
Tarte tatin	155
Caramel with calvados & ice cream with tonka bean	
Glace au four	165
Sea buckthorn & coconut	
Ice cream	75/scoop
• Chocolate	
• Vanilla	
• Sorbet of the week	

• *Dessert trolley*

Our dessert trolley is prepared by Heurlins Patisserie, where Swedish Pastry Chef of the Year and Junior World Champion create their masterpieces.

Choose from tonight's selection of cakes, pralines & pastries and experience world-class dessert craftsmanship.

• *Cheese trolley*

Cheese of the day 65

• *Table side service*

COFFEE

	6CL
Kaffe D.O.M	152
Irish Coffee	152
Espresso Martini	165
Hot Shot	125

WINE

	6CL
2019 Sainte-Croix-du-Mont, Château La Rame	120
2023 Coteaux du Layon Rochefort Château Pierre-Bise	155
2019 Chardonnay Beerenauslese, Burgenland. H. Lang	155
2018 Late Bottled Vintage Port, Douro, Graham's	120
S. A. 20 yo Tawny Port, Douro, Taylor's	150
2012 Bual, Madeira Cossart Gordon	160

DIGESTIF

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'Auge	78/cl
Nardini Grappa Bianca, Veneto	46/cl
Ron Cartavio XO, Peru	58/cl
Chartreuse Verte, France	46/cl