

OUR HOMEMADE DESSERTS

Crème Brûlée.....	7.90
the classic	
brenner-Tiramisu.....	7.90
prepared in a classic way	
Baba Rhum.....	10.00
Neapolitan with mascarpone crème and preserved oranges	
Warm Apple Quince Crumble.....	10.00
with vanilla ice cream	
Panna Cotta.....	10.50
with fresh berries, homemade strawberry sauce and pistachios	
Bloodorange Carpaccio.....	12.00
with lemon-mint marinade, pistachios and lemon sorbet	
Valrhôna Cake.....	10.50
Chocolate cake with preserved vanilla raspberries	
we recommend the following pairing: Graham's Portwein 20y.....	5 cl · 14.50

ICE CREAM SPECIALITIES

Nougatino.....	5.50
Nougat ice cream topped with espresso	
Nougatino Royal.....	7.50
Nougat ice cream topped with Baileys and Espresso	
Semifreddo agli Amarettini.....	11.00
Semifreddo with almond meringue, Valrhona chocolate sauce and berries	

AFTER DINNER COCKTAILS

Winter Smokey Negroni.....	14.50
Ardbeg 10y, Sweet Vermouth, Aperol, Verjus, Mandarine	
Espresso Martini.....	15.00
Stolichnaya Vodka, Cold Brew Coffee, Coffee Liqueur, Coffee Vanilla Espuma	

WARM DRINKS

Espresso.....	3.20
Espresso Macchiato.....	3.40
Doppio Espresso.....	5.00
Doppio Espresso Macchiato.....	5.20
Cappuccino.....	4.20
Latte Macchiato.....	4.20
Espresso Corretto.....	5.90
Hausbrandt Choko-lá.....	5.50
Bio Eilles Tea.....	5.50

(Eilles Fairtrade darjeeling imperial, Earl Grey, pure Rooibos, camomile, summer berries, mixed herbs, jasmin or Asian green)

(^m) = vegane Gerichte / (^l) = laktosefreie Gerichte

FRUIT BRANDY 2CL

Reisetbauer.....	14.50
Williams Pear, Apricot, Carrot, Plum und Apple	
Ginger, Rowanberry.....	19.50
Rochelt.....	1 cl · 25.50
Williams Pear	

GRAPPA 2CL

Nonino Chardonnay, Moscato, Merlot.....	9.00
Romano Levi Barolo.....	16.00
Grappa di Sassicaia.....	16.50
Gaja Grappa Barolo.....	18.00

COGNAC 4CL

Hennessy V.S.....	10.00
Remy Martin X.O.....	26.00
Remy Martin Louis XIII.....	1 cl · 75.00 2 cl · 150.00

BAS ARMAGNAC 4CL

1978 Domaine de Rigue.....	24.00
1961 Domaine de Rigue.....	89.00

WHISKEY 4CL

Lagavulin Distillers Edition.....	24.00
Yamasaki 18y.....	62.00
Macallan 18y.....	69.00
Hibiki 21y.....	75.00

CALVADOS 4CL

Château Breuil VSOP.....	14.00
Château Breuil 15y.....	26.00

WHITE SWEET WINE

2016 Château Doisy Daene.....	0,1 l · 12.00 0,75 l · 124.00
2 ^{ème} Grand Cru Classé, Barsac	