

desserts

monte scroppino...

lime sorbet | Prosecco | vodka | cream
\$16.50 | Fl 29.99

chocolate...

white chocolate | hazelnut | banana | chocolate sauce | vanilla
ice
\$16.50 | Fl 29.99

pineapple...

caramel | white chocolate | popcorn | buttermilk
\$16.50 | Fl 29.99

mango...

chocolate | yogurt | merengue | crumble | tamarind
\$16.50 | Fl 29.99

poached pear...

coffee | chocolate | liquorice | Bastogne | citrus
\$16.50 | Fl 29.99

homemade sorbet ...

\$3.50 | Fl 6.34 per scoop
+ \$8 | Fl 10.91 with fresh fruit

cheese...

French and international cheeses | nut bread | compote | grapes
\$21.50 | Fl 39.09

dessert wines

Pedro Ximenez, 2016, Pedro Romero, Andalucía, Spain

a sweet sherry with tastes of raisin & molasses
this wine pairs great with coffee & chocolate desserts
\$20 | Nafl 36.36

Gewurztraminer, 2014, Luigi Bosca, Mendoza, Argentina

this wine has notes of herbs, passion fruit & lychee
it pairs great with tropical fruit desserts
\$12 | Nafl 21,82

Brachetto, 2016, Acquesi, Piedmont, Italy

this wine is slightly bubbly with hints of strawberries
it pairs well with red fruit inspired desserts
\$10 | Nafl 18.18

Riesling, 2015, Blue Nun, Rheinhessen, Germany

this eiswein is sweet with tastes of figs, marmalade & honey
it pairs amazing with cheeses or is a good after dinner dessert drink
\$22 | Nafl 40

Quinta do Portal, Douro Valley, Portugal

The Douro is the oldest and one of the most important wine regions in the world. Traditionally red varieties such as Touriga Franca, Tinta Barroca and Tinta Roriz are used to create Portal. The grapes rest in old barrel casks for years after being handpicked from the vineyards. We offer different aged Portal ports.

Quinta do Portal 10 years \$12 | Nafl 21.82

lively tawny in color and an intense aroma of dry fruits, although some notes of young red fruits are also present, it is full-bodied with some peppery notes

Quinta do Portal 20 years \$21 | Nafl 38.18

pale amber in color, a great fragrance, character and length of flavor with plum and orange notes, but also walnuts and almonds that gives complexity

Quinta do Portal 30 years \$38 | Nafl 69.08

golden in color, excellent flavors of hazelnuts, a hint of toasted almonds, and a rich exotic mandarin sweetness, an excellent balance of sweetness and acidity on palate

Quinta do Portal 40 years \$50 | Nafl 90.90

an orange-maple color with a golden rim and amber glints in the center, orange liqueur, very delicate nutty aromas and minerality, extremely balanced on its sweetness, some honey notes, but with an incredible fresh acidity alongside