

Efterrätter *Desserts*

Crème Brulée hel 88 halv 50
Crème Brulée 1/1 or 1/2

Tre sorters ost 85
med tillbehör
Three types of cheese with condiments

Gottbord 119
Christmas dessert buffet

Blåbärskompott med varm mandelkaka & vaniljglass 89
Blueberry compote with warm almond cake & vanilla ice cream

Hemgjord Sorbet/Glass eller Tryffel 35/st
Home made sorbet, ice cream or chocolate truffle

Göteborgs Kaffepaket 125

Bryggkaffe, tryffel & 3cl Hennessy VS
Coffee, truffle & 3 cl Hennessy VS

After dinner cocktails *5cl /135*

Päronsplit
Xanté, Galliano, milk

Chili Espresso Martini
Patron XO café chili, espresso

Irish Coffee
Jamesson, kaffe, farinsocker, grädde

Söta viner *Sweet wines*

Tommasi Recioto di Valpolicella, Veneto, *Italien* 6cl/99
Prince de St Aubin Sauternes, Graves, *Frankrike* 6cl/99
Sandeman Old Invalid Ruby Port, Porto, *Portugal* 6cl/89

Avec *Spirits*

Cognac & Brandy

Hennessy VS 27/cl
Hennessy Fine de Cognac 35/cl
Hennessy XO 95/cl
Grönstedts Extra 40/cl
Grönstedts XO 35/cl
Martell Cordon Bleu 80/cl

Calvados

Boulard Grand Solage 23/cl
Boulard XO 38/cl

Grappa

Musella Grappa Amarone 40/cl
Fattoria di Cavalcaselle Grappa Bianco 23/cl

Whiskey & Bourbon

Isle of Jura Origin 32/cl
Isle of Jura 16 YO Djuradis' Own 36/cl
Isle of Jura Prophecy 36/cl
Dalmore Cigar Malt 46/cl
Oban 14 YO 40/cl
Talisker 10 YO 35/cl
Laphroaig 10 YO 32/cl
Famous Grouse 23/cl
Jameson 23/cl
Buffalo Trace 27/cl
Woodford Reserve 40/cl

Rom

Bacardi 8 años 30/cl
Diplomatico 40/cl

Tequila

Hornitos reposado 35/cl
Patrón XO Café 37/cl
Patrón XO Café Incendio 37/cl