



# DESSERT



## FROM THE TROLLEY <sup>14</sup>

### BLACK FOREST GÂTEAU

Kirsch ganache, vanilla bavarois

### CHARLOTTE ROYALE

Vanilla sponge, raspberry mousse, crème chantilly

### ÉCLAIR

Crème diplomat, caramel chantilly

### MEDOVİK

Russian layer cake, burnt honey cream, bee pollen

## DESSERTS COMPOSÉS

### CAFÉ LIÉGEOIS

coffee ice cream, crème chantilly,  
espresso chocolate sauce 14

### BAUMKUCHEN

Citrus bavarian cream, almond cake,  
mandarin sorbet 16

### OMELETTE NORVÉGIENNE

Spice cake, salsify ice cream,  
rum flambée 16

## SWEET WINES

### TOKAJI

Oremus 'Late Harvest',  
Hungary 2017 12

### ICE WINE

Lilac and Kracher,  
Transylvania, Romania 2016 20

### TOKAJI 5 PUTTONYOS

Château Pajzos,  
Hungary 2006 24

### TOKAJI ESZENCIA

Royal Tokaji, Hungary 2008  
one ounce 70

### SAUTERNES

Chateau Rieussec, Bordeaux,  
France 2005 38

### TAWNY PORT

Kopke Colheita,  
Portugal 1989 20

### MADEIRA

D'Oliveiras Boal,  
Portugal 1992 30



### COFFEE

Drip Coffee 5  
Espresso 5  
Macchiato 5,5  
Cappuccino 6  
Latte 6

### TEA

Earl Grey 6  
English Breakfast 6  
Sencha 6  
Gaba Oolong 6  
Peppermint 6  
Chamomile 6



### A NIGHT AT THE MUSEUM

From Verönika to Fotografiska 14