

# CAFE SAPORE

## Dessert Menu

CHOCOLATE MILLIONAIRE	6.00	CREME BRULEE	6.00
Marbled chocolate millionaire tart, served with a coffee cream & raspberry ice cream (e.ce.mi)		Baileys creme brulee served with a shortbread biscuit (mi.e.ce)	
LEMON TART	6.00	STICKY TOFFEE PUDDING	6.00
Lemon tart, white chocolate cream and homemade raspberry & white chocolate ice cream, mixed berry coulis (e.ce.mi)		Hot sticky toffee pudding with butterscotch sauce & stem ginger ice cream (e.ce.n.mi)	
CHEESECAKE	6.00	CHEESE & BISCUITS	7.00/10.00
Honeycomb cheesecake with a strawberry compote & mini meringues (ce.e.mi)		Selection of 3 or 5 continental cheeses served with homemade chutney & honey (ce.mi)	

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## Dessert Wine

OFFLEY - RUBY PORT	50ML 5.25	MONTES GEWURZTRAMINER	50ML 4.50
Deep ruby in colour, bursting with aromas of ripe and juicy strawberries, blackberries and cherries with a subtle spiciness. Ripe tannins give structure & a vibrant acidity balances the sweetness		Golden yellow in colour with intense aromas from the Gewurztraminer grape, welcoming flavours from apricots, lychees, honey and orange peel	

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## Grappa

GRAPPA SAN MICHELE	25ML 3.50	GRAPPA BRENTA RISERVA BARRIQUE	25ML 4.00
A smooth delicate multivarietal grappa, made from a carefully proportioned blend of grappas from traditional grape varieties of the Veneto		A premium grappa with straw-yellow colour and intense yet well-balanced aromas with strong fruity notes and subtler hints of vanilla, cocoa & honey	

## Liqueur Coffees

Irish/Calypso Coffee	4.95	Baileys Latte	4.95
Cointreau Hot Chocolate	4.95	Espresso Martini	4.95

ALLERGENS Celery (c) Crustaceans (cr) Fish (f) Milk (mi) Mustard (mu) Peanuts (p) Soya (s) Cereals containing gluten (ce) Eggs (e)  
Lupin (l) Molluscs (mo) Nuts (n) Sesame seeds (ss) Sulphites (su)