

CAFE SAPORE

Dessert Menu

CHOCOLATE ASSIETTE

*Marbled white & dark chocolate brownie with white chocolate sauce & homemade dark chocolate ice cream *Chocolate orange pot *nutella cheesecake (e.ce.mi.n) 7.00

LEMON TART

Lemon tart, homemade white chocolate & raspberry ice cream with a mixed berry coulis (e.ce.mi) 6.00

CREME BRULEE

Vanilla & cherry creme brulee with homemade madeleines (e.mi.e.ce) 6.00

CHEESECAKE

Salted caramel cheesecake with a biscoff base, homemade cinder toffee & caramel sauce (ce.mi) 6.00

STICKY TOFFEE PUDDING

Hot sticky toffee pudding with butterscotch sauce & stem ginger ice cream (e.ce.n.mi) 6.00

CHEESE & BISCUITS

Selection of 3 or 5 continental cheeses served with homemade chutney & honey (ce.mi) 7.00/10.00

Dessert Wine

CAZES MUSCAT DE RIVESAITES

Light gold in colour with lovely fine, floral notes and a bouquet of citrus & exotic tropical fruit. Full & sweet on the palate with pure citrus and apricot flavours 50ML 4.00

MONTES GEWURZTRAMINER

Golden yellow in colour with intense aromas from the Gewurztraminer grape, welcoming flavours from apricots, lychees, honey and orange peel 50ML 4.50

Grappa

GRAPPA SAN MICHELE

A smooth delicate multivarietal grappa, made from a carefully proportioned blend of grappas from traditional grape varieties of the Veneto 25ML 3.50

GRAPPA BRENTA RISERVA BARRIQUE

A premium grappa with straw-yellow colour and intense yet well-balanced aromas with strong fruity notes and subtler hints of vanilla, cocoa & honey 25ML 4.00

Liqueur Coffees

Irish Coffee

4.95

Baileys Latte

4.95

Cointreau Hot Chocolate

4.95

Calypto Coffee

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)