

À LA CARTE

DESSERTS

ICE AGE 16

Blueberry | Hazelnut | Spruce

CHEF'S RECOMMENDATION

CUCUMBERSALAD 16

Cucumber | Lettuce | Mango

SIGNATURE DESSERT

TAMALES 14

Corn | Mango | Jalapeno

AZTEK GOLD 14

Asado Pineapple | Mole | Sweet Potato

CHEESE

Manchego 9

Alpine Cheese from Vorarlberg 9

Taleggio 9

Camembert de Normandy 9

Fourme d'Ambert 9

Sainte Maure 9

Cheese Variation 20

with Homemade Fruit Chutneys

Please select four cheeses from the above choices.

Dear Guest, please inform our trained service staff of any allergies or intolerances you may have.

DIGESTIFS

Please ask our service team for further digestifs 2cl

WHISKY

The Macallan 12 years Double Cask	12
The Macallan 15 years Double Cask	18
The Macallan 18 years Double Cask	35
Glenmorangie 10 years	8
Johnnie Walker Blue Label	23
Royal Salute Blended Scotch	17

COGNAC

Remy Martin VSOP	10
Remy Martin XO	20
Hennessy Paradis	60
Pierre Ferrand Ancestrale 1. Cru	25
Pierre Ferrand Double Cask 1. Cru	10

ARMAGNAC

Armagnac Laubade X.O.	8
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RUM

Ron Zacapa 23 anos	10
El Dorado 21 anos	15
PX-Cask Wagemut Rum	8

CALVADOS

Domaine Dupont Millésime 1988	17
Calvados Pierre Huet Tradition	14

FRUIT BRANDIES

Alte Zwetschge, Göllés	7
Alte Marille, Göllés	9
Saubirne, Göllés	9
Vogelbeere, Göllés	10
Himbeere, Göllés	11
Obstler Gesselberger, Göllés	7
Elsbeere, Reisetbauer	43
Johannisnuss, Esterhazy	5

GRAPPA

Grappa Cru Monovitigno Picolit, Nonino	10
Grappa Antica, Nonino	10
Grappa Sarpa di Poli	7

PORT

Dow's Fine Tawny	12
Ramos Pinto Ruby	10
Ramos Pinto Late Bottled Vintage	14
Quinta do Noval Vintage 2003	15
Quinta do Passadouro Vintage 2007	15
Taylor's Vintage 2003	18