











DESSERTMENY

DESSERT

Tjukkmjølkk-panna cotta, tindvedgele, tindvedsaus og mandelkake	129,-
  	
Sjokolademousse, tyttebær-gele, sjokolade og havregryn	109,-
	
Sitron sorbet med yoghurt og vaniljesaus	125,-
 	
4 sjokolader fra sjokolademaker Lars Erik Undrum	86,-
   	

DESSERTVIN

FRANKRIKE

GEWURZTRAMINER VENDANGE TARDIVE 2012 Famille Hugel (Alsace) Gewurztraminer	125,-
BASTOR LAMONTAGE SAUTERNES 2016 Grands Chais de France (Bordeaux) Sauvignon Blanc, Sauvignon Gris, Semillon	135,-

ITALIA

BOLLA RECIOTO VALPOLICELLA CLASSICO 2019 Gruppo Italiano Vini (Veneto) Corvione, Corvina, Rondiella	95,-
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KAFFE / TE

Husets Kaffe «Vinterkaffe fra Brasil»	32,- / 1 gratis påfyll
Chai latte	43,-
Kaffe latte	Enk. 40,- Dbl 45,-
Kaffe mocha	Enk. 44,- Dbl 49,-
Cappucino	Enk. 40,- Dbl 45,-
Cortado	44,-
Americano	40,-
Espresso Barreiro Brasil	Enk. 35,- Dbl 40,-
Smakstilsetninger	5,-
Te	32,-
Is-te	48,-
Crosta Kakao Caramellia	47,-

 Gluten, hvete	 Melk	 Egg	 Fisk	 Skalldyr	 Soya	 Hasselnøtt, nøtter	 Sesamfrø
 Sennep	 Selleri	 Bløtdyr	 Sulfit	 Mandler	 Løk	 Valnøtter	