

Cafés Coffee Kaffee

Served with Homemade Petit Fours

Expresso, Espresso

€ 4,20

Cappuccino or Coffee w/Milk

€ 4,60

Irish Coffee, Royal Coffee, Calypso Coffee

€ 8,50

Dessert-Wine

Quinta de Camarate Sweet, Copo, p/Glass

€ 5,70

Monte da Ravasqueira, Late Harvest, 2017 Copo, p/Glass

€ 9,50

Château de L'École, Sauternes, 2010, Copo, p/Glass

€ 10,70

PORTO BRANCO "DALVA" COLHEITA 2007, Copo, p/Glass

€ 8,50

PORTO CALÉM VELHOTES TAWNY, Copo, p/Glass

€ 5,00

PORTO "TAYLORS" L.B.V. 2014, Copo, p/Glass

€ 6,70

PORTO PORTAL COLHEITA 2004, Copo, p/Glass

€ 10,70

Also Bottles or ½ Bottles of Port-Wine and L.H. available

IVA (TAX) Incluído a Taxa em Vigor

Sobremesas Desserts

CRÈME BRÛLÉE COM SORBET DE TORANJA E MIRTILOS MARINADOS

*Crème Brûlée with Grapefruit-Sorbet and marinated Blueberries
Crème Brûlée mit Pampelmuse-Sorbet und marinierten Heidelbeeren*

€ 16,50

PÊRA ESCALFADA EM MASSA FOLHADA, CREME DE BAUNILHA E GRANIZADO DE “BUTTERMILK”

*Poached Pear on Mille-Feuillet Pastry, Bourbon-Vanilla Crème,
“Buttermilk” Granite
Pochierte Birne auf Blätterteig, Bourbon-Vanille Creme, Buttermilch-Granite*

€ 15,50

TARTELETE DE LARANJA E ALFARROBA, MOUSSE DE CHOCOLATE BRANCO E REDUÇÃO DE CITRINOS

*Tartlett of Carob and Orange with White Chocolate-Mousse, Citrus-Gel
Tartlett von Johannisbrotbaum und Orangen, Weißes Schokoladen Mousse,
Zitrusfrüchte-Gel*

€ 16,00

“FONDANT” DE CHOCOLATE, COULI DE FRAMBOESA, SORBET FRUTOS VERMELHOS E CREME MENTA

*Warm Chocolate Fondant with Sorbet of Red Berries,
Raspberries-Coulis, Peppermint-Cream
Warmes Schokoladen-Fondant mit Sorbet von Roten Beeren,
Himbeer-Coulis, Pfefferminz-Creme*

€ 16,50

CREPE COM MORANGOS “ROMANOFF” E GELADO DE CANELA

*Crêpe filled with Strawberries “Romanoff”
and white Cinnamon Ice-Cream
Crêpe gefüllt mit Erdbeeren “Romanoff” und weißem Zimteis*

€ 16,50

SELECÇÃO DE QUEIJOS Cheese Selection Käseauswahl *Served with Belongings*

*Português Quinta da Serra, French Brie,
Swiss Appenzeller, Blue Cheese “Roquefort”*

€ 17,50