



## COFFEE & TEA FROM OUR BARISTA

### **HOT TEA** **45** **Dharma Loose Leaf Tea**

**English Breakfast** | *Sharp and full of character*

**Darjeeling** | *A light, fruit note with a refined character, from a renowned garden*

**Sunda Silver White Tea** | *100% pure Indonesian tea leaf buds with a delicate, fruit flavor*

**Telaga Green** | *Bold, earthy green tea from Indonesia boasting a pleasant aftertaste*

**Telaga Oolong** | *Lightly oxidized oolong from west Java with a distinct character*

### **HERBAL TEA** **45**

**Chamomile** | *Pure, high quality chamomile flowers produce a strong, apple-like flavor*

**Peppermint** | *Pure, dried peppermint leaves – for a strong menthol experience*

**Rooibos** | *A thick, tea-like character but with a stronger fruity element*

### **COFFEE**

(Soy, almond & coconut milk available on request)

**Espresso** **30**

**Macchiato**

**Americano**

**Double Espresso** **40**

**Cappuccino** **50**

**Latte**

**Flat White**

**CAFÉ CRÈME - Add your favorite +65**

**Amaretto**

**Frangelico**

**Bailey's**



## THE SWEET SIDE

### DESSERT WINES FROM OUR CELLAR (BY THE BOTTLE)

<b>Riesling Spätlese 2015</b>	<b>1155</b>
Selbach-Oster - Zeltinger Schlossberg, Mosel	
<b>Chardonnay Trockenbeerenauslese 2005</b>	<b>1275</b>
Hans Tschida, Burgerland	
<b>Medici Ermete - Lambrusco</b>	<b>550</b>
Villa Del Vento Reggiano Dolce (Red Sparkling)	
<b>Sciandor 2017</b>	<b>695</b>
Castello Banfi - Moscato D'Asti	

### DESSERTS

<b>Assiette de Fruits Frais</b>	<b>65</b>
Sliced seasonal fresh fruits	
<b>Crème Brûlée Tonka</b>	<b>65</b>
Tonka bean infused crème brûlée with almond biscotti	
<b>7 Nuances de Chocolat</b>	<b>95</b>
Decadent chocolate-caramello cake, served with warm white chocolate & coconut sauce, whipped mascarpone, cocoa nib crisp	
<b>Tiramisu </b>	<b>65</b>
Mascarpone foam, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder	