

Digestifs

Fruit Brandies	Red Williams Pear	4 cl	16
	42 Vol.-% Liebl Distillery		
	Rochelt Wachau Apricot	2 cl	27
	50 Vol.-% Rochelt Distillery		
	Rochelt Black Elderberry	2 cl	29
	50 Vol.-% Rochelt Distillery		
Wodka	Rochelt Gravenstein Apple	2 cl	27
	52 Vol.-% Rochelt Distillery		
	Rochelt Orange	2 cl	27
	5 Vol.-% Rochelt Distillery		
	Rochelt Blackcurrant	2 cl	27
	50 Vol.-% Rochelt Distillery		
Rum	Stolichnaya	4 cl	16
	40 Vol.-%		
Whiskey	Stolichnaya Elite	4 cl	25
	40 Vol.-%		
Cognac	Zacapa Edicion Negra	4 cl	16
	43 Vol.-% Ron Zacapa		
	Woodford Reserve Double Oak	4 cl	12
	43,2 Vol.-%		
	Remy Martin XO	4 cl	37.5
	40 Vol.-%		

Desserts

Chocolate		17
coffee panna cotta Hazelnut cacao		
Sweet wine – our recommendation:		
Tawny Port 20 years served from the 4,5 litre bottle	5 cl	18
Grahams, Portugal		
Poached Rhubarb		15
vanilla mousse strawberry sorbet ginger		
Sweet wine – our recommendation:		
2017 Botrytised Sweet Wine	5 cl	13
Vineyard Tement, austria		
Cheese variation from “Tölzer Kasladen”		18
goat’s cheese bleu de gex greyezer reblochon		
apricot mustard		
Sweet wine – our recommendation:		
Tawny Port 20 years served from the 4,5 litre bottle	5 cl	18
Grahams, Portugal		
Homemade sorbet variation		12
three scoops by availability fresh marinated berries		
Coffee		
Espresso		3.5
Espresso Doppio		5.5
Cappuccino		4.9
Organic Tea from the Chiemgau Tea Manufactory		6.5