



After-Dinner Drinks Menu

Cognacs

Hennessy V.S	10.00
Hennessy Privilege V.S.O.P.	15.00
Martell V.S	10.00
Martell V.S.O.P.	14.00
Martell X.O. Cordon Bleu	22.00
Courvoisier X.O.	22.00

Liqueurs

Sylk	9.00
Sambuka Romana	9.00
Dranbuie	9.00
Grand Marnier	14.00
B&B	9.00
DiSaronno Amaretto	9.00
Chambord	12.00
Kahlua	9.00
Baileys Irish Cream	9.00
Frangelico	10.00
Cointreau	12.00

Single Malt Scotches

Glenmorangie 10yr	8.00
Glenmorangie 12yr Port Wood	10.00
Glenmorangie 12yr Madeira Wood	10.00
Macallan 12yr	9.00
Glenlivet 12yr	9.00
Glenfiddich 12yr	9.00



DESSERTS

Farmer's Cheese Blintzes

Two homemade crepes filled with sweetened farmer's cheese, topped with berry sauce

9.95

Napoleon Torte

Five delicate layers of puff pastry and Frangelico pastry cream

7.95

Black Russky

Decadent dark chocolate mousse on chocolate sponge glazed with ganache

7.95

Klara's Homemade Apricot and Plum Strudel

Strudel with Fruit Jam, walnuts, lemon and our homemade crust; served with berry sauce.

7.95

Apple Crepes

Crepes topped with warm caramel apples and drizzled with a vanilla cream sauce

7.95 a la mode... 8.95

Ruby Raspberry

Moist layers of sponge cake, tart raspberries and white chocolate mousse

7.95

Bread Pudding

Bourbon spiked warm bread pudding on a pool of cinnamon cream sauce

6.95

Chocolate Lava Cake

A dense chocolate cake with a warmed chocolate center, served with vanilla bean ice cream and chocolate sauce. Sinful!!!

8.95

Cheese and Fruit

A sampling platter of 5 cheeses and fresh fruit. A delightful finish to an elegant meal.

9.95 per person

Ice Creams and Sorbets

2 scoops... **6.95**

Chocolate Courverture Gelato

Rich chocolate ice cream with bits of the finest French chocolate

Vanilla Bean Gelato

100% pure vanilla with specks of fresh vanilla beans

Pistachio Gelato

A velvety ice cream with pieces of Pistachio nuts

Lemon Sorbet

A sorbet with a creamy texture and a fresh taste.