

Desserts

Valrhona chocolate soufflé with vanilla sauce	<i>1400</i>
Coffee Panna Cotta with almond crisps	<i>1100</i>
Vanilla ice-cream with Grand Marnier marinated blackberries	<i>1100</i>
Tiramisu PEPPERS! style	<i>1100</i>
Sweet cheese cake with blackberries and ice-cream	<i>1100</i>
SOMLÓ sponge cake	<i>1100</i>
Pancake filled with ice-cream, Amaretto chocolate sauce	<i>1200</i>
Seasonal Sorbet, freshly prepared	<i>750</i>

Cheese

Served with Cremona mustard fruits and stone oven bread

Pálpusztai cheese made in the area of Sopron, Hungary	<i>800</i>
Soft cheese from cow milk with robust to strong flavors	
Goat cheese from Kozmadombja	<i>1000</i>
Special goat cheese, aged with ash from Western Hungary	
Gorgonzola dolce from the area of Bergamo, Italy	<i>1000</i>
Mild blue cheese from cow milk; try it with a sweet Tokaj wine	
Taleggio cheese from the area of Treviso, Italy	<i>1000</i>
Soft cheese from cow milk with slightly sweet and acidulous flavors	
Cheese selection	<i>2900</i>
from the Mediterranean served with stone oven bread	

Illy Coffee

Espresso	<i>800</i>
Cappuccino	<i>850</i>
Melange	<i>850</i>
Caffé ristretto	<i>800</i>
Caffé latte	<i>800</i>
Latte macchiato	<i>800</i>
Espresso macchiato	<i>800</i>
Hot chocolate	<i>800</i>
Double espresso	<i>1100</i>

Tea

Ronnefeldt tea	<i>1180</i>
Selection of leaf, herbal and fruit teas	

Dessert Wine

Szamorodni sweet	1 dl
2004 Degenfeld	<i>1050</i>
2003 Szepsy Cuvée	<i>6600</i>
Aszú 6 puttonyos	
2003 Dobogó pincészet	<i>4200</i>
2002 Szepsy István	<i>10400</i>
Sandeman Rich Golden	<i>1400</i>
Royal Oporto Tawny	<i>2700</i>

Digestives

	2 cl	4 cl
Fernet Branca	<i>1100</i>	<i>2200</i>
Jägermeister	<i>1100</i>	<i>2100</i>
Zwack Unicum	<i>900</i>	<i>1800</i>
Unicum Next	<i>900</i>	<i>1800</i>
Averna		<i>2200</i>