

Desserts

Orange – chocolate soufflé with chocolate sauce	1600
Milk - rice crème brûlée	1300
Peach –bramble pie with vanilla ice-cream	1100
Tiramisu PEPPERS! style	1200
Belgian chocolate cake with almond and vanilla ice-cream	1300
Hungarian crepe filled with poppy-seed, served with plum jam	1400
Home-made sorbets	750
Choose from lime, green apple, Campari - orange	

Cheese

Served with grapes, Cremona mustard fruits and stone oven bread

Brillat Savarin cheese made in France	1000
Cream gourmet cheese from cow milk, rich in butterfat	
Goat cheese from Tabajd area, Hungary	1200
Fresh smoked Hungarian goat cheese	
Gorgonzola dolce from the area of Bergamo, Italy	1000
Mild blue cheese from cow milk; try it with a sweet Tokaj wine	
St. Marcellin from the area of Saint Marcellin, France	1300
Soft cheese from cow milk with white mold	
Cheese selection	2900
from the Mediterranean served with stone oven bread	

Coffee / Tea / Hot Chocolate

Espresso / Ristretto	890
Cappuccino / Melange	950
Latte macchiato	950
Double Espresso	1200
Hot chocolate	1450
Ronnefeldt tea	1200
Selection of leaf, herbal and fruit teas	

Dessert Cocktails

Espresso Martini	2200
Black Russian	2500

Dessert Wine

Tokaji Szamorodni sweet	1 dl
Gróf Degenfeld	1150
Szepesy Cuvée	6200
Tokaji Aszú 6 puttonyos	
Dobogó pincészet	5100
Szepesy István	10700
Digestives	4 cl
Zwack Unicum / Next	2100
Averna	2400
Gönczi apricot pálinka	2900
Besztercei plum pálinka	2900
Raspberry pálinka	3600