

Dessert

Homemade Mille-Feuille 13

Traditional Apple Pie À La Mode 12

Apple Caramel Cheesecake 13

Classic Crème Brulée 13

the creamiest of custards topped with a caramelized sugar crust

Ferrero Rocher Cake 13

heavenly rich, velvety, smooth

Local Handcrafted Ice Cream 11

choice of vanilla or chocolate

Fresh Seasonal Berries 15

served with home made whipped cream

Volcanic Chocolate Lava Cake 13

topped with vanilla ice cream

Signature Desserts Flambées

prepared at your table

Crepe Suzette for two 38

drizzled with Grand Marnier & Cognac

Cherries Jubilee for two 36

Cherry Liquor - Kirsch de Suisse -

Cheese Platter

Selection of Local Handcrafted Cheeses 26

Remember, every dessert comes with an extra fork!

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March 2022

Cognac & Grand Marnier

Rémy Martin Louis XIII 325

Grand Marnier Cuvée du Centenaire 40

Port Wines

Taylor Fladgate Tawny 20 ans 23

Taylor Fladgate Tawny 10 ans 16

Cabral Blanc 10

Eau-de-Vie

Grappa Di Gavi 13

Grappa Del Negri 16

Grappa Moscato 34

Grappa Torcolato, Poli 34

Grappa Sassicaia, Poli 42

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