



DESSERTS

Paris Brest €11

Choux pastry filled with homemade praline mousseline (1A, 3, 7, 8A, 8B)

Baked Iógart €11

Slow baked yoghurt served with mango (7)

Chocolate Mud Pie €11

Coco soil, peanut brittle, salted caramel ice cream (1A, 3, 7, 8I)

Apple Tarte Tatin €11

Caramelised Apple, Kouign-amann, vanilla ice cream (1A, 7)

Tiramisu Cake €11

Classic tiramisu, dark chocolate, Kahlua syrup (1A, 3, 7)

Mango Sticky Rice Pudding (Vegan) €11

Coconut, mango, sticky rice (11)

Irish Coffee €12

Espresso, brown sugar, Waterford Whiskey and cream (7, 13)

Espresso Martini €14

Vodka, coffee liqueur and coffee (7, 12)

Mount Juliet Old Fashioned €16

Buffalo Trace bourbon, The Cuvée - Waterford whisky, sugar cube and Angostura aromatic bitters (12)

Dessert Wine €14

Weinlaubenhof Alois Kracher, Beerenauslese, Cuvée, 2017 (12)

Please let your server know if you have an allergy to any food even if it is not contained in the dish. Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats)

*(2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts (6) Soybeans (7) Milk
(8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut, I = chestnut),
(9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs*