

desserts *by pastry chef Sonja*

RASPBERRY CROFFLE

vanilla ice cream, pink pepper, mint 11

GIANDUJA + YUZU

praline noisette crunch, espresso gelato 13

PEANUT BUTTER BLONDIE

strawberry jam + sorbet, meringue,
caramelized peanuts 13 **VE**

TÊTE DE MOINE CHEESE

curried honey crisp apple, pickled red onion,
roasted hazelnuts 13 **GF**

SWISS CHOCOLATE FONDUE

madeleines, pineapple, strawberry, marshmallow 17

CHOCOLATES

3 piece assorted flavours (add piece +3.5) 11

SORBET

vegan sorbet from our friends
at Lucia Gelato 9 **VE**



winter warmers

CDMX DIRECT

licor 43, cardamom bitters, coffee, fresh vanilla whip 16

ZEN ZONE

baileys, frangelico, coffee, fresh vanilla whip 16

ON THE LAKE

green chartreuse, hot chocolate, fresh vanilla whip 17

port / fortified / sherry

Gray Monk Odyssey III (BC)	14 (3oz)	55 (375ml)
Taylor Fladgate 20yr Port	18 (3oz)	
Alvear PX Sherry		74 (375ml)
Quails' Gate Fortified Foch (BC)		79 (375ml)
Burrowing Owl Coruja (BC)		95 (500ml)
Poplar Grove Ruby (BC)		125 (500ml)

cognac

1oz

Hennessy VSOP	20
Remy Martin XO	35
Hennessy XO	37

scotch

1oz

Tobermory 12yr	18
Ardbeg 10yr	20
Glenmorangie Nectar d'Or	22
Oban 14yr	24
Lagavulin 16yr	26
Macallan Double Cask 15yr	48
Johnnie Walker Blue Label	50