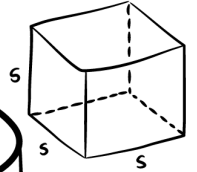
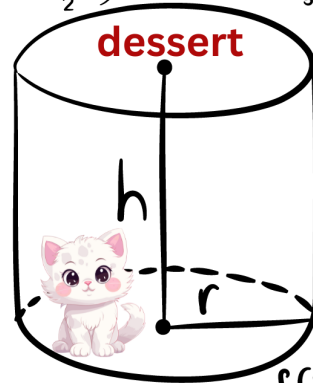


$$M = \left(\frac{x_1 + x_2}{2}, \frac{y_1 + y_2}{2} \right)$$



$$V = s^3$$



$$ax + by = c \quad m = \frac{f(x_2) - f(x_1)}{x_2 - x_1}$$
$$V = \pi r^2 h$$



AFTER DINNER DRINKS



THE INDULGENT CLASSICS



BRANDY ALEXANDER

COGNAC, CREME DE CACAO,
FRESH CREAM 14

ESPRESSO MARTINI

COLD PRESS, VODKA, AMARO,
ANGOSTURA BITTERS 14

CHOCOLATE MARTINI

VODKA, MELETTI CHOCOLATE LIQUEUR,
VANILLA, CREAM 14



NIEPOORT RUBY PORT 7

FRESH, YOUNG & FRUITY

NIEPOORT TAWNY PORT 8

NUTTY, HINT OF DRIED FRUITS

NIEPOORT TAWNY (10YR) 10

NUTTY, HINT OF DRIED FRUITS

LUSTAU PEDRO XIMENEZ SHERRY 10

FIG, RAISIN, DATE

LUSTAU PAPIRUSA

MANZANILLA SHERRY 8

CHAMOMILE, BONE DRY, LIGHT

MOLETTO GRAPPA DI BARBERA 11

DRY SPICE, RAW HERB

COURVOISIER COGNAC VS 16

DELICATE, RIPE FRUIT, SPRING FLOWERS

L'INTERVALLE CALVADOS RESERVE 13

AROMATIC, FRESH, FRUITY

HINE COGNAC 9

LIVELY APRICOT, YELLOW FRUITS,
FRESH JASMINE



DESSERT



KEYLIME SEMIFREDDO

COCONUT-GRAHAM CRUMBLE,
HIBISCUS CREME, MANGO PEARLS 13

CHURROS

CINNAMON SUGAR, WARM CHOCOLATE,
QUINCE JAM 12

TORRIJAS

SPANISH FRENCH TOAST!
BURNT CINNAMON, LEMON HONEY,
QUINCE CREMA, CRISPY PHYLLO 13

**WARM CHOCOLATE
GANANCHE CAKE**

HAZELNUT & COCOA NIB,
COLD PRESSED OLIVE OIL,
VANILLA GELATO 13

CREMA CATALANA

BLACK CARDAMOM,
CINNAMON, CITRUS,
ORANGE DREAM ALMONDS 13

AFFOGATO

VANILLA GELATO
THOUGHTFULLY DROWNED
WITH ESPRESSO (GF) 9

CHOCOLATE TORTE

WHITE PORT CARAMEL, BLACK CHERRY,
ALMOND TURRON (GF) 12



COFFEE & TEA

J&S MOKA JAVA 4

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

CAFFÈ LATTE 5

CHAI LATTE 5

MOCHA 5

MIGHTLY LEAF HOT TEA 4