



SOBREMESAS . DESSERTS

DOCE DA CASA 🍪 🍳 🥜 6€
Mascarpone, doce de ovos e crumble de amendoim e café
Mascarpone, egg custard with peanut and coffee crumble

FONDANT DE CHOCOLATE 🍫 🍪 🥜 7€
Chocolate, caramelo salgado e praliné de avelã
Chocolate, salted caramel with hazelnut praliné

BRULÉE 🍫 🍳 6€
Brulée de chocolate branco e frutos vermelhos
White chocolate creme brulee with red berries

FARÓFIAS 🍫 🥜 6€
Farófias, baba de camelo e amêndoa
"Farófias", caramel mousse and almonds

ALERGÉNIOS / ALLERGENS

- 🌾 glúten/gluten
- 🍳 ovo/egg
- 🥜 frutos de casca rija/nuts
- 🥛 leite e produtos à base de leite/milk and milk based
- 🥜 amendoim/peanuts

CAFETARIA | CAFETERIA

Café bio Organic coffee	1,5€
Descafeinado bio Organic decaff	1,5€
Café Duplo Double Espresso	2,5€
Abatanado Americano	2€
Cappuccino	4€
Galão Latte	2,5€
Chocolate Quente Hot Chocolate	4€
Chás Tea	3€
Irish Coffee	9€

LICOROSOS | PORT

Porto White Taylor's dry	5€
Porto Tawny Croft	5€
Vallado 10 anos	7€
Porto 1908 20 Anos	9€
Moscatel	5€
Moscatel Roxo	6€

COGNAC | AGUARDENTE

CR&F	5€
Pisco	9€
Lourinhã	9€
Remy Martin VSOP	10€

LICORES | LIQUEUR

Ginja	4€
Amarguinha	4€
Beirão	5€
Bailey's	6€
Cazcabel Coffee	7€
Sambuca	7€

WHISKY

IRISH

Jameson.	7€
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BLEND/MALT

Johnnie Walker Red	7€
Johnnie Walker Black	8€

BOURBON / RYE

Jack Daniels	8€
Bulleit Rye	7€

JAPANESE

Nikka from the Barrel	13€
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RUM

Diplomático.	8€
Plantation Dark	7€
Plantation 3 stars	7€

TEQUILA

Patron Silver.	11€
Herradura	9€
Mezcal	8€