



THE SWEET WORLD

Our desserts are prepared daily by our in-house team in small quantities, therefore some items may no longer be available during this service.

Our in house Pâtisser invites you to finish your meal with one of our mouthwatering desserts!

ALLERGY-FRIENDLY

Vegetarian, Vegan, GF - Gluten Free, LF - Lactose Free,
N - Contains Nuts, S - Spicy, P - Contains Palm Oil.

MASON JAR FRUIT SALAD (GF/LF/VEGAN) - €3.95

A mixture of fresh fruit salad served in natural juice with a touch of Grand Marnier and Grenadine.

TRIO MOUSSE - €3.95

A blend of smooth and creamy chocolate, vanilla and apricot mousse.

PANNA COTTA (GF) - €5.25

A traditional Northern Italian recipe topped with either a Strawberry, Blueberry, Lemon or Cherry sauce.

FIVE STAR CRÈME BRÛLÉE (GF)- €5.25

A five secret spice crème brûlée.

A CLASSIC CHEESECAKE (P) - €5.25

Set on a base of crushed digestive biscuits and topped with a choice of either Strawberry, Blueberry, Lemon or Cherry sauce.

MINT & CHOCOLATE MOUSSE - €5.95

A mousse blended with fine chocolate chips, a touch of Crème De Menthe and garnished with a surprise!

NUTTY DESSERTS

BOATHOUSE TIRAMISÙ - €5.95

Savoardi biscuits soaked in Baileys with mascarpone cream and layered with Nutella.

SETTE VELI - €5.95

A fusion of three finest pistachio layered in a glass with vanilla biscuit, Bavaois hazelnut and Biscotto Crock.

BAKED ALASKA FLAMBÉ - €6.25

A Nocciola and Vanilla semi-freddo domed atop a vanilla biscuit with Variegato Gianduia covered in an Italian meringue and flamed with Sambuca.

OOPS! I DROPPED THE LEMON TART - €6.25

Madagascar vanilla gelato set on home-made almond & hazelnut crumbs garnished with amarena cherries.

CHOCOLATE CAKE - €6.75

Served warm with Belgian callebaut 70% chocolate sauce, a scoop of Piemonte hazelnut gelato and garnished with croccante.

A CHEESE BOARD FOR 2 - €14.50

A mixture of cheeses with its season accompaniments.

CAKES

Suitable for celiac, lactose intolerant, and also vegan clients.
Chia seeds to replace eggs and Doves Farm gluten free flour to make our baked goods.

CARROT & ORANGE - €5.50

A carrot, fresh orange zest and juice, walnuts, and cinnamon mix made into a soft sponge in a cashew, coconut oil, vanilla and agave frosting.

BERRY & LEMON - €5.60

A berry, fresh lemon zest and juice mix made into a soft sponge in a cashew, coconut oil, vanilla and agave frosting.

SERVED BY THE SCOOP

GELATO (GF) - €2.00

Choice of Gelato.

(Please ask your waiter for today's flavour).

SORBET (GF/LF/VEGAN) - €1.90

Choice of sorbet - lemon or strawberry.

Sweet & Late Harvest Wines

No. D8 - Guzé Shiraz Passito - Marsovin D.O.K. Malta (50cl) €36.50

Guzé is reminiscent of intense black fruit, chocolate aromas with sweet, spicy, jammy prune flavours.

Dolce Vita - Late Harvest | D.O.K Malta - Camilleri Wines Glass Dessert Wine - (10cl) €5.25 | No. D3 - (50cl) €20.25

Malta This blend of locally-grown Vermentino and Viognier offers an enticing, syrupy aroma of stewed apples. On the palate one finds a soft, seductive sweetness which reinforces the apple notes yet is further enriched by a full fruit-basket of flavours. Harvesting these grapes late has ensured that their level of ripeness is much higher than usual, resulting in an elegant sweetness which makes this wine an ideal dessert compliment yet perfectly enjoyable on its own.

No. D11 - Recioto della Valpolicella Classico Casal Del Ronchi (50cl) €62.30 Masi Agricola, Veneto, Italia

Corvina 40%, Corvinone 30%, Rondinella 25%, Molinara 5%. Obtained from the grapes left to rest/on special racks. A sweet, full-bodied wine with a delicate, fruity bouquet.

No. D10 - Barolo Chinato - Michele Chiarlo, Piemonte, Italia (50cl) €48.30

Ample, complex, with pleasingly spicy aromas.
The taste is full, delicate and austere and pleasantly bitter.

No. D12 - Plaisir Bianco Passito - Zaccagnini, Abruzzo, Italia (50cl) €30.80

A toasted almond nose, opening out into sweet, exotic fruit with a hint of golden syrup.
Full-bodied and sweet with fresh acidity driving the long finish.

No. D13 - Plaisir Rosso Passito - Zaccagnini, Abruzzo, Italia (50cl) €30.80

Naturally dried Cannonau grapes, with a delicate bouquet and aromatic scents of sweet plums and grenadine. Full and well-orchestrated flavours, with a hint of tannin to the finish.

No. D6 - L'Ecrù Passito di Sicilia - Furriato, Sicilia, Italia (50cl) €43.60

Aroma of candied orange peels and dried figs, dates, peaches in syrup. A sweet and dynamic nectar with an extraordinary suave and polished persistence to be tasted also alone.

Sweet Wines

Nivole Moscato d'Asti - Michele Chiarlo, Piemonte, Italia

No. D2A - (37.5cl) €15.00 | No. D2B - (75cl) €25.30

Intense, aromatic and fruity, hints of clary, peach, grapefruit and meringue. Taste is clean, light and delicate, backed by an excellent, refreshing acidity.