

## Portwein

2 OZ.

Fonesca 20 yr. Tawny	\$19
Sandeman Ruby	\$8
Grahams 10 yr. Tawny	\$10

## Weiswein

2 OZ.

	Glass	Bottle
Gehringers Brothers Cabernet Franc	\$118	(375 ml)
Vineland Estates Vidal	\$26	\$76 (200 ml)
Henry of Pelham Riesling	\$25	\$140 (375 ml)

## Cognac & Armagnac

1 OZ.

Courvoisier VS	\$9
Remy Martin VSOP	\$12
Camus Extra	\$40
Hennessy VS	\$9
Hennessy XO	\$29
Armagnac Lapostolle	\$17.75

## Wärmende Getränke

\$9.50

Princess Louise	kahlua, grand marnier, amaretto, whipped cream
Baileys Coffee	baileys, whipped cream
Irish Coffee	irish whiskey, irish mist, whipped cream
Swiss Coffee	peppermint schnapps, crème de cacao, whipped cream
Maraschino Hot Chocolate	navan, cherry whiskey, whipped cream
Polar Bear	kahlua, grand marnier, hot chocolate, whipped cream
Blueberry Tea	amaretto, grand marnier, earl grey tea
Hot Buttered Rum	dark rum, buttered rum mix

Please ask your server for our selection of liqueurs and coffees.

## **D**essert

### **Fresh Mountain Berries & Champagne Float**

Blood Orange Sorbet

\$15

### **Vanilla Crème Caramel**

Gingersnap Chantilly Cone

\$11

### **White Chocolate Mousse & Pear Tart**

Spiced Cream Anglaise & Pistachio Bridle

\$11

### **Warm Ginger Spiced Cake Pudding**

Plum Compote Caramel Sauce and Rum Raisin Ice Cream

\$11

### **Deconstructed Black Forest Cake**

Cherry Compote, Crème Chantilly

\$11

### **The Essential Walliser Stube Chocolate Fondue**

Molten Milk, Dark Chocolate or Toblerone

Served with Banana Bread, Whipped Cream,

Fresh Fruit & Marshmallows for dipping

\$25

Add our famous Pistachio Vanilla Ice Cream Morsels for dipping

\$5