

*Tivoli*  
**PROMENADEN**












## DESSERTS



- **Homemade risalamande** Served with warm cherry sauce ..... 79,-
- **Rich chocolate mousse** Served with nut crunch and orange ice cream ..... 99,-
- **Classic crème brûlée** Served with raspberry sorbet ..... 99,-
- **Vanilla ice cream with chocolate sauce** ..... 75,-
- **Something sweet with your coffee** ..... 32,-

### Flambèed crêpes suzettes ..... 109,-

Prepared at the table. Pancakes flambèed in Grand Marnier og cognac. Flavoured with orange and lemon and served with almonds, hazelnuts and vanilla ice cream

## COFFEE & AVEC (all spirits are 3 cl)

 Cup American coffee.....	40,-
 Pot American coffee.....	45,-
 Cortado.....	35,-
 Americano.....	35,-
 Flat white.....	45,-
 Espresso.....	35,-/45,-
 Cappuccino.....	45,-
 Caffe latte.....	45,-
 Icedaffe latte.....	45,-
 Tea.....	40,-
 Hot chocolate w/ whipped cream	40,-

 Irish coffee.....	55,-
 Double Irish coffee.....	78,-

Cognac Camus V.S. ....	40,-
Calvados Boulevard .....	40,-
Cordon Bleu .....	99,-
Remy Martin X.O .....	99,-
Lagavulin.....	99,-
Black Renault .....	55,-
Glenfiddich 15 years .....	45,-
Chivas Regal .....	45,-
Sambuca Romana .....	40,-
Baileys .....	40,-
Grand Marnier .....	40,-
Cointreau .....	40,-
Drambuie .....	40,-
Kahlua .....	40,-
Sauternes .....	59,-
Tawny Port .....	59,-
Recioto dessert wine .....	49,-