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MARBLE 8

steakhouse . m8 bar . privé

DESSERTS

Madagascan vanilla crème brûlée served with raspberry sorbet	38 rm
Mocha entremets served with salted hazelnut sauce and cocoa biscuit	45 rm
Crêpe Suzette, flambé at the table with orange and fresh berries	42 rm
Dark chocolate fondant with banana cream and vanilla gelato	45 rm
Vanilla gelato with assorted fresh berries	28 rm
Affogato al Caffè	28 rm
Cheese selection with seasonal accompaniment and warm bread	(3 selection) 58 rm (5 selection) 88 rm

COFFEE

Espresso	15 rm
Macchiato	15 rm
Double Espresso	22 rm
Americano	22 rm
Cappuccino	25 rm
Café Latte	25 rm
Hot Chocolate	25 rm

LIQUEUR COFFEE

CAFÉ ROYALE	48 rm
Hot Coffee, Brandy and Brown Sugar	

IRISH COFFEE

Jameson Whiskey with Coffee and Cream	35 rm
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ITALIANO CLASSICO

Hot Coffee with Disaronno Originale	35 rm
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TEA

Brilliant Breakfast - Black Tea	18 rm
Ceylon Cinnamon Spice Tea	
Jasmine Flowers Green Tea	
Morrocan Mint Green Tea	
Pure Chamomile	
The Original Earl Grey	

GRAPPE – GRAPPA

Anna Fendi	45ml	57 rm
Santa Anastasia		50 rm
Tenuta San Guido Sassicaia		80 rm
Spinetta di Pin		57 rm
Mastroberardino Novita		57 rm
Mazzetti Altavilla Ardita		38 rm

LIQUORI – LIQUEURS

Bailey's Original Irish Cream	45ml	35 rm
Cherry Heering		
Caffè Borghetti		
Cointreau		
Ciocolato Gianduia e Grappa		
Disaronno Originale		
Drambuie		
Frangelico		
Grand Marnier		
Galliano		
Giuseppe Alberti Liquore Strega		
Kahlúa		
Limoncello, Limoncino Bottega		
Limoncello		
Midori Melon		
Malibu		
Maraschino Originale		
Patrón XO Café		
Southern Comfort		
Sambuca		
Sambuca Nera		
Amaro Montenegro		
Jägermeister		
Fernet Branca, Fratelli Branca		
Branca Menta, Fratelli Branca		

PORT

Taylor's 10 Year Old Tawny Port	45ml	35 rm
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FORTIFIED WINE

Bodegas Williams & Humbert – "Dry Sack Medium"	45ml	35 rm
Alvear "Solera" Pedro Ximeniz		
Alvear "1972 Dulce Viejo"		