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MARBLE 8

steakhouse . privé

DESSERTS

Madagascar vanilla crème brûlée served with caramel ice cream and chocolate biscuit	38 rm
Crêpe Suzette, flambé at the table with orange and fresh berries	38 rm
Classic tiramisu served in glass	38 rm
Meringue with yogurt gelato, balsamic reduction and strawberries	45 rm
Dark chocolate fondant with raspberry purée and banana gelato	48 rm
Mango and coconut mousse served with mirliton biscuit and coconut gelato	45 rm
Affogato gelato with Kahlúa espresso and white chocolate crunch	38 rm

COFFEE

Espresso	20 rm
Macchiato	20 rm
Double Espresso	22 rm
Americano	20 rm
Cappuccino	20 rm
Café Latte	20 rm
Hot Chocolate	20 rm

LIQUEUR COFFEE

Café Royale Hot Coffee, Brandy and Brown Sugar	48 rm
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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

English Breakfast Tea	18 rm
Spring Green with Rose Petals	
Supreme Earl Grey	
Peppermint	
Honeydew Green	
Chamomile Blossoms	
Lemongrass Ginger	
Kiwi Berry	
Malabar Chai	

GRAPPE – GRAPPA

Spinetta di Pin	45ml	57 rm
Mastroberardino Novita		57 rm

LIQUORI – LIQUEURS

Bailey's Original Irish Cream	30ml	28 rm
Cherry Heering		
Caffè Borghetti		
Cointreau		
Cioccolato Gianduia e Grappa		
Disaronno Originale		
Drambuie		
Frangelico		
Grand Marnier		
Galliano		
Giuseppe Alberti Liquore Strega		
Kahlúa		
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	30ml	28 rm
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FORTIFIED WINE

Bodegas Williams & Humbert – "Dry Sack Medium"	30ml	28 rm
Alvear "Solera" Pedro Ximenez		
Alvear "1927 Dulce Viejo"		