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MARBLE 8

steakhouse . privé

DESSERTS

Madagascan 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 with rum and mascarpone cheese	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
Irish Coffee Jameson Whiskey with Coffee and Cream	35 rm
Italiano Classico Hot Coffee with Disaronno Originale	35 rm

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	

GRAPPA

Sarpa Di Poli	45ml	57 rm
Podere Castorani Jarno		57 rm
Prunotto Costamiolo		57 rm
Bottega Gianduia Cioccolato		48 rm
Libarna Gambarotta Bianca Cristallo		50 rm
Libarna Gambarotta Invecchiata		50 rm

LIQUORI – LIQUEURS

30ml 28 rm

Bailey's Original Irish Cream
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	39 rm
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FORTIFIED WINE

Bodegas Williams & Humbert – "Dry Sack Medium"	30ml	28 rm
Alvear "1927 Dulce Viejo"	– 30ml	47 rm