

# MARE

## DESSERTS

LEMON GOLD BAR, VANILLA, APRICOT COMPOTE <sup>(GF)</sup>  
22

LIQUID CHOCOLATE TART, MANGO, ORANGE MARMALADE  
22

CLASSIC TIRAMISU, CHOCOLATE CRUMBLE, ROSE WATER  
22

FRANGELICO CRÈME CARAMEL, STRAWBERRY, CITRUS FAIRY FLOSS <sup>(GF)</sup>  
22

SEASONAL FRUIT PLATTER FOR ONE <sup>(GF)</sup> <sup>(DF)</sup>  
15

ICE CREAM + SORBET TRIO WITH YOUR CHOICE OF 3  
18

SORBET: LEMON <sup>(GF)</sup> <sup>(DF)</sup>  
GELATO: VANILLA BEAN | WATERMELON <sup>(GF)</sup>

## CHEESE

ONE CHEESE 18      TWO CHEESES 28      THREE CHEESES 38  
SERVED WITH CROSTINIS, TRUFFLED HONEY + FRESH GRAPES

YOUR CHOICE OF:

GRUYERE 1655 AOP - AESCHLENBERG DAIRY  
*SWITZERLAND, COW MILK, REFINED RICHNESS, INTENSE FLORAL + MINERAL FLAVORS, EARTHY AROMAS*

OSSAU IRATY AOP  
*FRANCE, SEMI HARD SHEEP MILK CHEESE, OILY, BUTTERY + CREAMY FEEL, NUTTY + FRUITY*

SHROPSHIRE BLUE  
*UK, COW'S MILK, SEMI HARD SHEEP MILK BLUE CHEESE, SHARP, STRONG FLAVOUR, TANGY AROMA*

TALLEGIO  
*ITALY, COW MILK, LUXURIOUS CREAMINESS*

VAN HERDIAN GOUDA  
*HOLLAND, GOAT MILK, SEMI HARD, CARAMEL + FLORAL NOTES, CLEAN FINISH*