

LOTTI'S

DESSERT

CHOCOLATE FUDGE BROWNIE — 12

forest fruit compote, hazelnut praline, vanilla ice cream

FIG CHEESECAKE — 12

goat cheese, figs, fig jam, atsina cress

COCONUT PANNACOTTA (vg) — 9

blueberries, edible flower

ICE CREAM SELECTION

ask your waiter for the flavours of the day

DESSERT WINES AND PORTS

CHATEAU VIOLET SAUTERNES — 9

sémillon, sauvignonblanc, muscadelle

PINEAU DES CHARENTES — 10

cognac, sémillon, sauvignon, montils

MATYAS 'SWEET DREAMS' — 10

pinot blanc

PORT FINEST RESERVE — 12

douro, touriga nacional, touriga franca, tinta roriz, organic

MACVIN DU JURA — 14

arbois, chardonnay, savagnin

TO CAP OFF THE NIGHT

LEMONY SNICKET — 14

*leblon cachaça, merlet c2, suze, vanilla syrup, lemon foam
add sauternes - 5*

ESPRESSO MARTINI — 14

ketel one vodka, coffee liqueur, espresso

OLD FASHIONED — 13

woodford reserve borbon, sugar, angostura bitters

**Please advise your server if you have any allergies or require information
on the ingredients used in our dishes.*

COFFEE

*Bombora, Lot Sixty One
Bean & Gone, Origin*

BLACK

ESPRESSO — 4
AMERICANO — 4
ESPRESSO TONIC — 5

FILTER COFFEE — 4
COLD BREW — 4

WHITE

CORTADO — 4
MACCHIATO — 4
LATTE — 5

+ SYRUP — 0.5

FLAT WHITE — 4.5
CAPPUCCINO — 4.5
HONEY LAVENDER LATTE — 4.5

MILK CHOICE
oat, almond, soy

TEA

FRESH MINT — 4.5
FRESH GINGER — 4.5
EARL GREY — 4.5
ENGLISH BREAKFAST — 4.5
GREEN WHOLE LEAF — 4.5
MILKY OOLONG — 4.5

FLORAL JASMIN — 4.5
white tea, jasmine

ROOIBOS — 4.5
caffeine free

CHAMOMILE — 4.5
caffeine free

RECOVERY TEA — 4.5
green & white tea, ginger, rooibos