



TULI RESTO BAAR

DESSERT

Soufflé	11
passionfruit soufflé, mango ice cream and olive oil	
Chocolate duo	13
fondant, ganache, raspberries and pistachio ice cream	
Affogato	6
espresso, vanilla ice-cream, whipped cream and meringue	
Burnt butter truffle	3
chocolate and burnt butter	

DIGESTIVE AND COCKTAIL RECOMMENDATION:

Quinta do Crasto 10 Year Old Tawny Port 8

Lucher & Matiesen Muhu Veinitalu rhubarb sweet
wine NV 2022 8

LOOJANG 10
Cognac mixed with red vermouth and raspberries

Please ask Your waiter about any food allergies.