

# Citron

## DESSERT

8

### CRÈME BRÛLÉE

### TIRAMISU

### CHEESE CAKE

*raspberry purée, chocolate sauce, berries*

*In addition, our pastry chef has created several specials.  
Please ask your server for today's offerings.*

## HOT DRINKS

**Coffee** \$3  
**Espresso** Single \$3 Double \$4.50

**Tea** - *Taylors of Harrogate, England*  
\$4

- English Breakfast
- Earl Grey
- Black Tea with Orange & Lemon
- Green with Lemon
- Green with Jasmine
- Blackberry Elderflower (Decaf)
- Peppermint (Decaf)
- Decaffeinated Breakfast

## AFTER DINNER DRINKS

**Ports** | Taylor Fladgate 2011 \$12  
Fonseca Bin 27 \$10  
Graham's 20yr Tawny \$9

**Cognac** | Remy XO \$17  
Remy VSOP \$12  
Hennessy VS \$10

**Digestifs** | Francoli Grappa \$16  
Sambuca \$8  
Fernet Branca \$8

**Madeira** | D'Oliveiras, Boal, 1968 \$43  
D'Oliveiras, Terrantez, 1971 \$42  
D'Oliveiras, Medium dry, 5yr \$8  
D'Oliveiras, Medium sweet, 5yr \$8  
Blandy's Malmsey, 10yr \$8

*Please let us know if you have any food allergies. Not all ingredients are listed on the menu.*