



## ***Desserts***

### ***Roasted Amasya Apple***

*Cognac, Caramel Custard, Honeycomb Toffee, Vanilla Ice Cream*  
-500-

### ***Choux Craquelin***

*Habanero - Chocolate Sauce, Cinnamon, Vanilla Ice Cream, Blackberry and Caramel*  
-520-

### ***Fig Leaf Ice Cream***

*Roasted Almond, Sea Salt, Extra Virgin Olive Oil*  
-400-

### ***Hot Chocolate Cake***

*Crème Anglaise and Ice Cream*  
-530-

### ***Tiramisu***

*Home Made Savoiardi, Mascarpone Cream*  
*Espresso and Cacao*  
-500-

### ***Chocolate Fondue for 2***

*Strawberry, Banana, Sundried Fruit, Biscotti & Meringue*  
-850-

### ***Truffle Scented Buffalo Milk Ice Cream***

*Black Truffle, Salted Caramel*  
-1500-

### ***Home Made Ice Cream & Sorbet Tasting***

-400-

### ***Artisan Cheese Selection***

*From Producers: Tangala, Gemedere, Miralem*  
*Ripened at Casa Lavanda*  
*Honeycomb; from Sivas, Köseadağ, 1400 m. Altitude*  
-650-

*\*All prices are in TL, include tax.*

*\*There is a minimum spending credit of 2,000 TL per person on Saturdays, Sundays and Public Holidays, and spending that doesn't exceed this amount will be reflected in the bill.*

*\*12% service charge will be added to any food and beverage consumption.*

*\*The Menu update was made on 13.12.2024*