



Coffee and Tea	Coff	\$25
	Espri	\$29
	Capri	\$29
	Latte	\$34
	Hot Chocolate	\$28
	Tea	\$28
	Chocolate Cookie and Freshly baked	
	sweets	\$15/ piece
	Café Tostado	\$80
	<i>Frangelico, coffee liqueur, nutmeg and whipped cream</i>	
	Café Mexicano	\$80
	<i>Tequila, Kahlua and whipped cream</i>	
Special Coffees	Café Amaretto	\$80
	<i>Amaretto, Cognac and whipped cream</i>	
	Café Whiskey	\$80
	<i>Whiskey, Kahlua and whipped cream</i>	
	Café Bran	\$80
	<i>Bran, Kahlua and whipped cream</i>	
	Café Saronno	\$80
	<i>Bailey's, Kahlua, Hazelnut liqueur, whipped cream and cocoa</i>	
	Café Italiano	\$80
	<i>Chocolate liqueur, Amaretto Saronno and vanilla ice cream</i>	
Mocha Especial Cold	\$80	
<i>Black Sambuca, hazelnut liqueur, ice, whipped cream and topped with chocolate</i>		
1 Scoop of Ice cream or sorbet	\$40	
2 Scoop of ice cream or sorbet	\$70	
Milkshake	\$65	
<i>Made the classic way</i>		

Ice Cream Coupes

Eiskaffe- Ice coffee	\$75
<i>Iced coffee with vanilla ice cream served in A fluted glass with whipped cream and wafer</i>	
Spumoni Frozen Ice Cream cake	\$75
<i>Italian chocolate, strawberry, vanilla and pistachio ice cream layer cake</i>	
Traditional Banana Split	\$80
<i>Filled with strawberry, chocolate and vanilla ice cream, chocolate syrup, chopped nuts and cherry</i>	
Copa Monte Carlo	\$75
<i>Yoghurt ice cream, marinated summer berries, granola and wafer</i>	
Copa St. Tropez	\$75
<i>Pear poached in white wine, pecan ice cream, caramelized nuts, chocolate sauce, whipped cream</i>	
Copa Gotland	\$75
<i>Fresh marinated strawberries, vanilla ice cream, warm fudge sauce, whipped cream</i>	

Pies & Cakes

Flan dulce de leche	\$60
Black forest cake	\$75
<i>Chocolate cake with cream, chocolate mousse and black cherries</i>	
Malibu Coconut square tart	\$75
<i>Light coconut mousse in a streussel cookie crust, served with pineapple and piña colada sauce</i>	
Double Chocolate Brownie	\$80
<i>Vanilla ice cream, chocolate sauce</i>	
French Apple Tart	\$75
<i>Baked with almond, cinnamon and brown sugar with vanilla sauce and ice cream</i>	
Fresh Fruit Tart of the day	\$70
<i>Served with caramel sauce</i>	
Swiss Blackberry & Strawberry Tart	\$75
<i>Pecan ice cream, hibiscus sauce</i>	