Desserts

HOMEGROWN STRAWBERRY

Homegrown strawberry and strawberry sorbet, pudding with coconut milk, mint, sweet crisp

770 TL

CHILLED CHOCOLATE & RASPBERRY

%75 Tanzania chocolate, raspberry sorbet, tonka beans*, dried cocoa fruit pulp**

*Tonka beans; are an aromatic Central American spice with notes of vanilla, almond and cinnamon.

**Dried cocoa fruit pulp is the sweet and tropical flavored pulp that surrounds the cocoa beans.

770 TL

CHOUX CRAQUELIN

Habanero - chocolate sauce, cinnamon, vanilla ice cream, blackberry and caramel

770 TL

FIG LEAF ICE CREAM

Roasted almond, sea salt, extra virgin olive oil

660 TL

HOT CHOCOLATE CAKE

Crème Anglaise and ice cream

790 TL

TIRAMISU

Homemade savoiardi, mascarpone cream, espresso and cacoa

720 TL

CHOCOLATE FONDUE (FOR 2)

Strawberry, banana, sundried fruit, biscotti & meringue

1650 TL

TRUFFLE SCENTED BUFFALO MILK ICE CREAM

Black truffle, salted caramel

2000 TL

ARTISAN CHEESE SELECTION

From producers: Tangala, Gemedere, Miralem ripened at Casa Lavanda Honeycomb; from Sivas, Kösedağ, 1400 m. altitude

900 TL

All prices are in TL, include tax.
The menu update was made on 12.06.2026

Cognac

	5cl
HENNESSY V.S.	1000 TL
HENNESSY V.S.O.P.	1200 TL
HENNESSY X.O.	3000 TL
HENNESSY PARADIS	9000 TL
MARTELL V.S.	1100 TL
MARTELL V.S.O.P.	1300 TL
MARTELL X.O.	3300 TL

Armagnac

CHATEÂU DE RAVIGNAN BAS ARMAGNAC 2009	1800 TL
FRANCIS DARROZE BAS ARMAGNAC “DOMAINE AU MARTIN” 1989	2500 TL
FRANCIS DARROZE BAS ARMAGNAC “CHATEÂU DE GAUBE” 1971	3200 TL

Grappa

JACOPO POLI “AROMATICO” TRAMINER	1100 TL
JACOPO POLI “SARPA”	1150 TL
JACOPO POLI “CLEOPATRA” MOSCATO ORO	1200 TL
SASSICAIA 2014	1500 TL
MARCHESI ANTINORI “GRAPPA DI TIGNANELLO”	1600 TL

Premium Rum

HAVANA CLUB “SELECCIÓN DE MAESTROS”	1200 TL
HAVANA CLUB “UNIÓN” COHIBA ATMOSPHERE, LA HABANA, CUBA	4200 TL

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Casa Lavanda

Nº 2

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