



## ***Desserts***

### ***Chilled Chocolate & Raspberry***

*%75 Tanzania Chocolate, Raspberry Sorbet,  
Tonka Beans\*, Dried Cocoa Fruit Pulp\*\**

*\*Tonka Beans is 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.*

**-580-**

### ***Choux Craquelin***

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

**-580-**

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

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

**-500-**

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

*Crème Anglaise and Ice Cream*

**-590-**

### ***Tiramisu***

*Home Made Savoiardi, Mascarpone Cream  
Espresso and Cacao*

**-550-**

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

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

**-1300-**

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

*Black Truffle, Salted Caramel*

**-1600-**

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

*From Producers: Tangala, Gemedere, Miralem  
Ripened at Casa Lavanda*

*Honeycomb; from Sivas, Kösedag, 1400 m. Altitude*

**-720-**

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

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

*\*The Menu update was made on 03.10.2025*