



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-

Peach & Panna Cotta

Wild Thyme – Peach Sorbet, Nectarine, Vanilla Panna Cotta, Meringue

-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 08.08.2025*