



DESSERT SELECTION

CHOCOLATE MARQUISE

*Duo of White and Dark Belgium Chocolate Mousse
that even the most saintly of guests won't be able to resist!
Garnished with Wild berries compote-1,2,5*

MELBA STYLE SUNDAE

*Favorite dessert of Ice Cream lovers of all ages, from gooey to fruity to fudgy,
these sundae has all the fixing's for a fabulous dessert! -1,2,5*

RASPBERRY AND COCONUT PARFAIT

*Indulge yourself with the delicious, tangy and sweet Raspberry and Coconut parfait.
This is ideal, delicious, healthy, spring-welcoming dessert-5*

TRIANGULAR CHEESE CAKE

*Mara de Bois Strawberry and bourbon vanilla,
Dipped into Dark Chocolate glaze, with sprinkle of White shavings-1,2,5*

VANILLA BEAN FRENCH CRÈME BRULEE

*Elegant and sophisticated, but made from simplicity...
The brittle caramelized topping and the smooth, creamy custard beneath-2,5*

SELECTION OF ARTISAN IRISH AND EUROPEAN CHEESES

*Elevate Your Dining Experience, by choosing your favorite cheeses,
Introduced at your table-1,2,4*

*(€5 supp. for Early Bird Menu, €10 for a third course on EB and A La Carte Menu)
Dessert prices-€5 for Lunch and Early Evening Menu, €7 for A la Carte Menu*

ALERGEN INFORMATION:

1=WHEAT 2=DAIRY 3=MUSTARD 4=CELERY 5=EGG 6=CRUSTACEAN

*Our dishes are made of ingredients not necessarily mentioned in the description.
Please notify us, at the time of the order, any kind of allergy or intolerance*

Specialty coffees:

*Irish coffee-€7 Baileys coffee-€7 Calypso coffee-€7
Amaretto coffee-€7 Sambuca coffee-€7 French coffee-€7*

The Truffles staff is at your disposal for the choice of

Dessert wines and Digestives by the glass

