

DESSERTS

V GF 💖 **Crispy Pumpkin** Tahini, Molasses, Walnut Ice Cream **Burnt Milk Halva** Milk Jam, Cracked Hazelnuts **Black Mulberry Profiterole** White Chocolate Pastry Cream, Blackberry Sauce Rolled "Baklava" with Pistachio and Kadavif "Maraş" Ice Cream GF **Lemon Pudding** Red Fruits, Fresh Mint Caviar, Vanilla Ice Cream **Black Forest Cake** White Chocolate Cream, Cherry Sauce, Dark Chocolate Sorbet VG 🕸 Peach & Chamomile Tea Dessert Almond Cake, Peach Juice, Sweet Almond Cream GF VG **Strawberry Compote with Sumac** Coconut Pudding, Fresh Strawberries, Strawberry Sorbet Ice Cream - Sorbe (1 Scoop) Bitter Chocolate, White Chocolate Pistachio, Buffalo Milk Lemon Sorbet, Strawberry Sorbet Fruit Plate Local Cheese Selection "DİVLE" Obruk Tulum "SEFERIHISAR" Goat Cheese "KOÇULU FARM" Gruyére "THRACIA" Aged Kaşar "BURHANİYE SARIBAŞ" Sheep "Tulum"

Nuts Prices are in TL; V.A.T. is included, a %10 gratuity will be added to the total bill.

VG Vegan

Vegetarian

Dairy

💃 Gluten

(Each cheese is served 50 g.) with Hot Pepper Jam, Fig Marmalade and Sourdough Bread Crisps.

GF Gluten Free

Egg

Sesame