

*Our desserts and ice creams
are homemade*

SWEET TOOTH

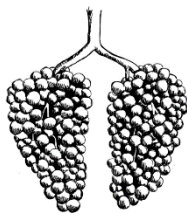
Sticky Toffee Madeleines	9.5
La mousse au Chocolat de mamie Blanche	9.5
Porte Noire Affogato, Amaretto	9.5
Pistachio ice cream, Andalusian olive oil	6.5
Freshly made Baileys Tiramisu	10.5

DESSERT WINES 75ML

Late harvest organic Moscato, Verona	11.5
Sauternes Lions De Suduiraut 2015	13
Tokaji, Dereszla 5 Puttonyos	12.5
Port, Barros Colheita 2005	10.5
MacVin Jura Rolet (<i>like a nutty port</i>)	12

DIGESTIVES 50ML

PORTE NOIRE Cognac VSOP	16
Macallan Whisky 12yo	19
Marolo Grappa di Moscato 5 yrs	18
Wild Turkey Longbranch Whiskey	14



COFFEE BY COSTADORO

At Porte Noire, we are proud to bring you the finest Italian coffee, crafted with the blends of Costadoro.

COFFEE BLEND: 70% Arabica, 30% Robusta. The perfect combination of the best high altitude Arabica varieties from central and south America meets the complexity of Indian Robusta coffees.

CHARACTERISTICS: Sweet and delicate on the palate, with citrus and floral notes, bringing flavours of chocolate, hazelnut and honey.

Single Espresso	4.5
Double Espresso	4.5
Macchiato	4.5
Cappuccino	5.5
Latte	5.5
Flat White	5.5