

# CHOP

STEAKHOUSE

## DESSERTS

<b>CHOP cheesecake</b>	850
blueberries, graham cracker crust and sour cream	
<b>CHOP carrot cake</b>	800
carrot cake sponge, orange-apricot glaze and cream cheese filling	
<b>chocolate peanut butter cake</b>	900
peanut butter mousse, passion fruit sorbet and coffee flour (gluten free)	
<b>crème brûlée</b>	970
today's creation	
<b>homemade sorbet</b>	540
today's creation	
<b>homemade ice cream</b>	540 single   980 double
almond praline, chocolate, coffee, matcha, vanilla	

desserts prepared daily by janina berberich

## ARTISANAL CHEESES

assorted cheese plate	2,050
mimolette, aged 18 months, france	760
gouda, aged 1,000 days, netherlands	760
stilton blue, england	760
smoked forest cheese, france	760

## DIGESTIVES

house-macerated japanese bitters	1,080
godet white cognac	1,840
usquaebach old rare flagon 20-year-old master blend	2,600
taylor's 20-year-old tawny port	3,020

## CHOP DESSERT COCKTAILS

<b>lacing fujisan</b>	1,510
courriere napoleon vsop brandy, grand marnier and kahlua coffee liqueur, shaken and strained with a chantilly lace float and freshly grated nutmeg	
<b>iced mint mocha</b>	1,300
get 27 peppermint liqueur, rémy martin vsop cognac bols crème de cacao, espresso, shaken and served on the rocks	
<b>west indies coffee snifter</b>	970
chilled myer's jamaican rum, bacardi carta blanca, crème de cacao vanilla bean cordial, double espresso and steamed milk	
<b>choppy landing</b>	1,190
bacardi 151, kahlua coffee liqueur, baileys irish cream dekuyper butterscotch schnapps, coffee, whipped cream and freshly grated nutmeg	

**A menu of dessert-enhancing digestives  
is available from your server.**

Prices include 8 percent consumption tax.

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