

CHOP

STEAKHOUSE

DESSERTS

➤ CHOP cheesecake	850
blueberries, graham cracker crust and sour cream	
chocolate mousse cake	900
banana brûlée, hazelnuts and caramel sauce	
➤ CHOP seasonal fruit pie	1,000
fresh berries	1,100
cream and maple-balsamic sauce	
crème brûlée	970
today's creation	
homemade sorbet	540
today's creation	
homemade ice cream	540 single 980 double
vanilla, chocolate, strawberry, almond praline, rum raisin	
artisanal cheese plate	2,050
ask your server for today's cheese selections	

DIGESTIVES

bourbon barrel-aged imperial stout	5,500
(abv 14.1% ibu 60 500ml)	
house-macerated bitters	1,080
godet white cognac	1,840
taylor's 20-year tawny port	3,020
2016 de bortoli noble one	1,400 glass 6,800 bottle

CHOP DESSERT COCKTAILS

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

ask your server for the full menu of spirits and digestives

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