



CHOP

STEAKHOUSE

Prices include 8 percent consumption tax.

SWEETS

 chilled chocolate lava tart	1,190
frozen white ganache, chocolate crumble, caramelized hazelnuts and thyme	
butternut squash cheesecake soufflé	970
caramelized mikans, citrus meringue, dark jamaican rum	
earl grey tiramisu	970
persimmon compote and apricot sorbet	
 crème brûlée	970
today's creation	
bourbon carrot cake	780
carrot cake sponge, bourbon cream cheese frosting	

ICE CREAMS

 macaron sandwich	970
rum raisin or salted caramel with roasted mixed nuts	
cookies & milk	760
sea salt milk & purple sweet potato ice creams with bacon cookies	
charlie brown	760
peanut butter brownie with corn ice cream	
mango madness	760
mango ice cream, fresh mango, shaved coconut, rice pudding and whipped cream	
homemade sorbet	540
today's creation	
ice cream scoop or sundae	540 1,080
vanilla, chocolate, salted caramel, mango	

desserts prepared daily by janina berberich

ARTISANAL CHEESES

assorted cheese plate	2,050
mimolette, aged 18 months, france	760
manchego, aged 3 months, spain	760
stilton blue, england	760
smoked forest cheese, france	760

CHOP DESSERT COCKTAILS

lacing fujisan	1,730
chabot armagnac, grand marnier, kahlua coffee liqueur, shaken and strained with a chantilly lace float and freshly grated nutmeg	
iced mint mocha	1,300
get 27 peppermint liqueur, remy martin vsop cognac, bols crème de cacao and espresso	
choppy landing	970
bacardi 151, kahlua coffee liqueur, baileys irish cream, dekuyper butterscotch schnapps and coffee, served neat warm in a caramelized sugar-rimmed snifter	

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

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