



L O D G E

DESSERT MENU



L O D G E



WARM BEVERAGES

9. ~ 1 ounce

Polar Bear

Peppermint Schnapps, Vodka, Hot Chocolate

Chocolate Forest

Vodka, Crème De Cacao, Hot Chocolate

Belgium Coffee

Bailey's, Cointreau, Coffee

Espresso 3.75

Latté 4.75

Cappuccino 4.50

Whole Leaf Tea Selection 3.75

Crimson Guava Green Tea, Mango, Gojiberries, Rose

Arabian Mint Peppermint, Spearmint, Ginger, Orange Peel, Everlasting Flowers

Chamomile Lemon Chamomile, Strawberry Leaves, Passion Flowers, Verbena, Cardamom, Peppercorns, Orange Blossom

Organic Earl Gray Black Tea, Oil of Bergamot, Natural Flavours

Yoga Tea Cinnamon, Ginger, Hawthorn, Cardamom, Safflowers, Blue Mellow Flowers

English Breakfast Black Tea

Organic Karma Green Tea Green Tea

Everyday Wellness Apple, Rooibos, Ginger, Cinnamon, Fennel, Juniper, Cardamom, Raspberry Leaves, Chamomile, Cloves, St. Johns Wort, Lady's Mantel, Silver Weed

Rooibos Vanilla Rooibos, Natural Flavours

Organic Evening Hour White Mistletoe, Tulsi Herb, Spearmint, Green Rooibos, Nettle, Lemongrass

DESSERTS

Chocolate Fondant Cake

Fresh Berries & Raspberry Sorbet

13

Vanilla S'more Cheesecake

Toasted Marshmallow, Chocolate & Chantilly Cream

13

Cherry Rhubarb Almond Tart

Almond Semifreddo, Poached Cherries

13

Macha Tea Vanilla Milkshake

Sesame Honey Tuile

10

Grapefruit Cream Trifle

Meringue, Grapefruit Curd, Pistachio Brittle

13

Chef's Cheese Plate

Honeycomb, Crackers, Grapes

19

Selection of Ice Cream and Sorbet

10

Lodge Cookie Selection

9

Vegan Mint Slice

Almonds, Coconut & Chocolate, Maple Syrup

9