

**buddha-bar**<sup>TM</sup>  
P R A G U E





RESTAURANT • BAR • LOUNGE



DESSERT MENU



## DESSERTS

Chilled Mango Soup with Strawberry Sorbet 	315 Kč
Chocolate Souffle with Vanilla Ice Cream	390 Kč
Chocolate-Sesame Bar with Coconut Ice Cream  	385 Kč
Choux au Craquelin with Mandarin Cremeux and Timut Pepper 	385 Kč
Mochi Ice Cream Selection strawberry, mango, coconut and almond	405 Kč

## ICE CREAM AND SORBETS

Three-flavours Palette Ice Cream or Sorbet	325 Kč
Home Made Ice Cream and Sorbets One Scoop	120 Kč

## DIGESTIVES

### RUMS

Bumbu Caribbean Blend /Barbados/	220 Kč
Pyrat XO Reserve /Anquilla/	305 Kč
El Dorado 12 YO /Guyana/	235 Kč
Mount Gay Est. 1703	
Old Cask Selection /Barbados/	380 Kč

### COGNACS

Hennessy XO	455 Kč
Rémy Martin XO	455 Kč
Godet Epicure Folle Blanche	430 Kč
Rémy Martin Centaure de Diamant	3750 Kč

### WHISKEYS

Monkey Shoulder /Scotch Blended/	185 Kč
Nikka From the Barrel /Japanese Blended/	230 Kč
Balvenie 12 YO Doublewood /Scotch Single Malt/	305 Kč
Oban 14 YO /Scotch Single Malt/	320 Kč
Yamazaki Distillers Reserve /Japanese Single Malt/	460 Kč

### LIQUERS

Grand Marnier, Drambuie, Southern Comfort, Galliano, Chambord, Frangelico, Sambuca Ramazzotti, Patron XO Café	160 Kč
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## DESSERT WINES

Château Grand Bari 2016	50 cl / 1180 Kč
Tokaj 3-Puttonyos Selection	12 cl / 255 Kč
Malé Katy /Slovakia/	

## HOT DRINKS

Café Lamborghini, Café Espresso	95 Kč
Cappuccino	125 Kč
Double Espresso	145 Kč
White Peony Tea Selection	165 Kč
Fresh Mint Tea	150 Kč
Fresh Ginger Tea	150 Kč



 - Autumn/Winter,  - Gluten-free,  - Contains Nuts

Information on items containing allergens  
available at customer's request.