

DIGESTIF 4 cl

Elisir Limone, Poli, Veneto · 9

Amaro Montenegro, Premiata Specialità, Bologna · 8

Le Citron/L'Abricot du Roulot, Domaine Roulot, Bourgogne · 18

Kolonko, Sogni D'ORO Bergamotto/Limone, Baden · 16

Liquore al Mandarino, Distilleria Elettrico & Figli, Toscana · 9

Prunella Mandorlata, Nonino, Udine · 12

SWEET WINES 5 cl

Barolo Chinato, Cappellano, Piemonte · 13

Malvasia di Salina, Tenuta Capofaro, Sicilia · 11

Ben Ryé, Donnafugata, Sicilia · 11

Sauternes Cru Barrejets, Bordeaux · 15

Ratafia Champenois Solera 90–16, Henri Giraud, Champagne · 16

Banyuls, Domaine du Traginer, Languedoc-Roussillon · 12

Sexton Vivier 2016, Stephane Vivier, Napa Valley · 17

SPIRITS 2 cl

Grappa Moscato, Nonino · 5

Grappa Acquavite d'Uva Malvasia, Nonino · 6

Grappa di Barolo, Roagna · 9

Grappa di Bolgheri Sassicaia, Jacopo Poli · 9

Marc de Bourgogne, Domaine de la Romanée-Conti · 50

Spiritus Rex · 18

COGNAC 4 cl

Hennessy V.S.O.P · 13

Hine Antique XO Premier Cru Grande Champagne · 29

ARTISAN CHEESE

We are happy to inform you about our selection today · 21

DESSERT

Tiramisù with fresh farmer's Mascarpone from Brescia, Lombardy · 13

Warm pecan pie with a scoop of tonka bean ice cream · 14

Airy meringue with mango and passionfruit · 13

Basque burnt cheesecake · 13

Lavender Panna Cotta with blueberry compote · 11

Homemade chocolate truffles filled with milk chocolate ganache
flavoured with rosemary · 2.5

OUR HOMEMADE SORBETS AND ICE-CREAMS

price per scoop · 5

Amalfi lemon

Mango & passion fruit

Chocolate

Vanilla

MINE
RESTAURANT

   mine/wine  minewineberlin

Meinekestraße 10, 10719 Berlin

