

# SOPHIE'S

## AFTER DINNER MENU

### DESSERTS

Tiramisu (1A,3B,4) **10**

Chocolate Mousse & Olive  
Oil with Salted Caramel  
(1A,3B,4,7,10) **11**

Affogato (1A,3A,3B,4,7) **7**

Limoncello Meringue Pie  
(1A,3A,3B,4,7,13) **10**

Cheese Selection:  
Taleggio, Gorgonzola,  
Gouda, Quince & Crackers  
(1A,4,7) **16**

### COFFEE & TEAS

Breakfast Blend **3.5**

Selection of Herbal Teas Green/  
Chamomile/ Mint/ Lemon &  
Ginger/ Earl Gray **3.5**  
*(all herbal teas may contain nuts)*

Espresso **3.2** Double Espresso **3.5**

Americano **3.8**

Capuccino/ Latte/ (4) **4.3**

Flat White (4) **4.1**

Hot Chocolate/ Mocha (4) **4.6**

### MUST HAVE AFTER DINNER

Irish / Five Farms /

Calypso/ French Coffee (4) **9**

Hot Whiskey **8**

[@sophiesrooftop](https://www.sophies.ie) / (021) 234 1205 / [sophies.ie](https://www.sophies.ie)

**ALLERGEN:** 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & Sulphites, 14-Lupin.

**A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. All our Beef is Irish sourced. All our Beef is 100% Irish Origin.

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