DESSERT MENU

SWEET WINE — 100 ML

Kika, Miles Mossop, 2023 — 25
Swartland, Coastal Region, South Africa

Tokaji, Szamorodni, Istvan Szepsy, 2021 — 32
Tokaj, Hungary

Chateau Suduiraut, 2011 — 48
Sauternes, Bordeaux, France

Chateau d'Yquem, 2011 — 165
Sauternes, Bordeaux, France, by Jerobam

Vin Santo, Castello di Albola, 2007 — 32
Tuscany, Italy

Vin de Constance, Klein Constantia, 2022 — 45
Coastal Region, South Africa, by Magnum

SHERRY — 100 ML

Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S — 25

PORT — 100 ML

Ramos Pinto, Tawny 10yo — 28

Colheita, Quinta do Noval, 2009 — 38

Quinta do Noval, Tawny 50yo — 105

DESSERTS

CRÊPES SUZETTE — 46
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 kcal
For two to share

TARTE TATIN — 22
Puff pastry, apple brunoise, Calvados ice cream 481 kcal

CHOCOLATE & HAZELNUT — 23
Guanaja 70% mousse, hazelnut praline, buttermilk ice cream 529 kcal

STICKY TOFFEE PUDDING — 22
Banana compotée, milk ice cream, caramel sauce 428 kcal

FIG ETON MESS — 22
Vanilla cream, raspberry & fig jam, meringue 273 kcal

SELECTION OF FARMHOUSE CHEESES — 30
Served with seeded crackers and condiments 233 kcal

ASSORTED ICE CREAM AND SORBET 264 kcal — 16

TEA & COFFEE — 9
Sustainably sourced through JING Tea and Extract Coffee

CHEF PARTNER: NICOLAS ROUZAUD

EXECUTIVE PASTRY CHEF: LOIC CARBONNET

Please inform us of any allergies and / or dietary requirements.
Calorie figures are approximative.

All prices are inclusive of VAT at the current rate.
A discretionary service charge of 15% will be added to your bill.