

DESSERT MENU

SWEET WINE 100 ML

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

Tokaji, Szamorodni, Istvan Szepsy, 2017 32
 Tokaj, Hungary

Chateau de Fargues, 2003 48
 Sauternes, Bordeaux, France

Chateau d'Yquem, 2021 95
 Sauternes, Bordeaux, France

Chateau d'Yquem, 2013 165
 Sauternes, Bordeaux, France, by Magnum

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

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

STRAWBERRY TRIFLE 22

Sherry jelly, vanilla chantilly, strawberry sorbet 446 Kcal

CHOCOLATE & HAZELNUT 23

Guanaja 70% mousse, hazelnut praline, buttermilk ice cream 529 Kcal

LEMON GIVRÉ 22

Blueberry & cassis marmalade, meringue 133 Kcal

RASPBERRY ETON MESS 22

Raspberry & ginger compote, coconut sorbet 149 Kcal

SELECTION OF FARMHOUSE CHEESES 30

Served with a selection of bread 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.