

DESSERT MENU

SWEET WINE 100 ML

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

25

Tokaji, Szamorodni, Istvan Szepsy, 2017
Tokaj, Hungary

32

Chateau de Fargues, 2003
Sauternes, Bordeaux, France

48

Chateau d'Yquem, 2021
Sauternes, Bordeaux, France

95

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

165

Vin Santo, Castello di Albola, 2007
Tuscany, Italy

32

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

BANOFFEE 22

Custard tart, malt ice cream 544 Kcal

ALPACO 66% CHOCOLATE 23

Cacao nib emulsion, chocolate sorbet 394 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.