

DESSERT MENU

SWEET WINE 100 ML

Kika, Miles Mossop, 2013 25
 Swartland, Coastal Region, South Africa

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

Chateau de Fargues, 2008 55
 Sauternes, Bordeaux, France

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

Chateau d'Yquem, 2006 165
 Sauternes, Bordeaux, France, by Magnum

Vin Santo La Chimera, Castello di Monsanto, 2006 45
 Tuscany, Italy

75 ML

Tokaji Eszencia, Istvan Szepsy, 2007 200
 Tokaji, Hungary

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

ORANGE GIVRÉ 21

Citrus & timut pepper sorbet, sweet wine gelée 126 Kcal

CHOCOLATE BRIOCHE 23

Buckwheat, chicory ice cream 394 Kcal

SPICED PINEAPPLE BABA 25

Caramelised pineapple, chantilly cream 515 Kcal

STICKY TOFFEE PUDDING 23

Guinness-caramel sauce, vanilla ice cream 705 Kcal

SELECTION OF FARMHOUSE CHEESES 30

Served with selection of bread and condiments 233 Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 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.