

DESSERT MENU

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SWEET WINE 100 ML

Domaine Leduc-Piedimonte, 2011 24
 Québec, Canada

Marie Kattalin, Domaine de Souch, 2017 26
 Jurançon, France

Tokaji, *Szamorodni*, Istvan Szepsy, 2016 28
 Tokaj, Hungary

Chateau de Fargues, 1997 45
 Sauternes, Bordeaux, France

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

Recioto Della Valpolicella Classico, *Velluto*, Meroni 2016 34
 Valpolicella, Veneto, Italy

SHERRY 100 ML

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

PORT 100 ML

Ramos Pinto, Tawny 10yo 28

Ramos Pinto, Vintage, 1995 35

DESSERTS

CREPES SUZETTE 38
 Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal
 For two to share

RASPBERRY SOUFLÉ 20
 Crème fraîche ice cream 244 Kcal

CHOCOLATE & COFFEE TART 22
 Dark chocolate cremeux, almond praline, coffee ice cream 376 Kcal

STICKY TOFFEE PUDDING 20
 Butterscotch sauce, malt ice cream 501Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 15

SELECTION OF ARTISANAL CHEESES 30
 Dried fruit compote, crackers 233 Kcal

CHEF PARTNER: NICOLAS ROUZAUD
 EXECUTIVE PASTRY CHEF: JEROME BERAUDO

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.