

DESSERT COCKTAILS

CAFE BOHEME (a.k.a Espresso martini) £8.90
Courvoisier V.S.O.P, shot of espresso, port, chocolate & cardamom syrup, Fernet Branca

MARTINI SAINT JEAN £7.90
Noix de Saint Jean walnut liqueur, Bailey's Irish Cream, Kahlua & milk (contains nuts)

DESSERT WINES

BELINGARD MONBAZILLAC BERGERAC-SEMILLON £19.95 50cl £6.95
A beautiful rich sweet wine with a fresh acidity. Perfect with cheese and dessert

KATIE JONES LATE HARVEST MUSCAT MAURY-MUSCAT £22.95
An Englishwoman making a critically acclaimed high quality wine in France, this Muscat-Maury is well worth the effort. Great with cheese, dessert and pate

FRENCH LIQUEURS

RINQUINQUIN À LA PÊCHE £3.50
With peach aromas, this liqueur has a very powerful, sweet, fruity flavour and is a pleasantly fruity partner to your dessert

ORANGE COLUMBO £3.95
Orange Colombo is a particularly delicious and refreshing companion for desserts, particularly chocolate desserts and citrus or fresh fruit salads

NOIX DE ST JEAN £3.95
A green walnut-based aperitif-liqueur with notes of fortified wine, cinnamon, clove, pepper and nutmeg, as well as a touch of sugar. Fantastic with strong cheeses

BRANDY AND COGNAC

Courvoisier £3.45
Courvoisier VSOP £3.95
Père Magloire Calvados £3.95
Martell VS £3.45
Remy Martin VSOP £4.95
Remy Martin XO £15.75
Hennessy VS £3.95
Janneau Armagnac VSOP £4.25
Boularde Calvados £4.25
Aba Pisco £3.45
Xante £3.95

LES DESSERTS

LA TARTE AU CITRON sorbet a la framboise 6.5
Sugar glazed lemon tart, raspberry sorbet

LE GATEAU DE FROMAGE au chocolat au lait 6.5
Milk chocolate & hazelnut cheesecake, kumquat compote, praline cream

LA CREME de la creme brulee 7
Madagascar vanilla crème brûlée, caramelised at the table, fresh raspberries

LA MOUSSE a la mangue 6.5
Light fresh mango mousse, pineapple salsa, poppy seed meringue shards

LE PUDDING ATLANTIC beurre caramel sale 6.5
Warm sticky date pudding with salted caramel sauce and vanilla ice cream

LA SELECTION DE GLACES et sorbet 6.5
Pomegranate sorbet, dairy vanilla & strawberry ice cream served in brandy snap baskets

LES FROMAGES Affinés de France 9.5
A selection of French ripened cheeses, served with grapes, apricots and oatcakes

BEAUFORT AOC Jura Mountains, Eastern France
Matured for 5 months, Mild, hard unpasteurised cows' milk cheese with a nutty & fruity flavour

BLEU D'AUVERGNE AOC South Central France
Rich & creamy blue unpasteurised cows' milk cheese

MORBIER DE CHEVRE AOC Vendée, Western France
Delicate & sweet tasting pasteurised goats' milk cheese with a blue ash marble

BRIE FUMÉ Seine-et-Marne, France
Soft pasteurised cows' milk cheese from Seine-et-Marne, naturally oak wood smoked which enhances its true flavour & gives it a slightly firm but still creamy texture