

DESSERT COCKTAILS

CAFE BOHEME (a.k.a Espresso martini)	£8.90
<i>Courvoisier V.S.O.P, shot of espresso, port, chocolate & cardamom syrup, Fernet Branca</i>	
MARTINI SAINT JEAN	£7.90
<i>Noix de Saint Jean walnut liqueur, Bailey's Irish Cream, Kahlua & milk (contains nuts)</i>	

DESSERT WINES

BELINGARD MONBAZILLAC BERGERAC-SEMILLON	£19.95	50cl £6.95
<i>A beautiful rich sweet wine with a fresh acidity. Perfect with cheese and dessert</i>		
MUSCAT, KATIE JONES LATE HARVEST MUSCAT, MAURY	£22.95	
<i>An Englishwoman making a critically acclaimed high quality wine in France, this Muscat is well worth the effort. Great with cheese, dessert and pate</i>		

FRENCH LIQUEURS

RINQUINQUIN À LA PÊCHE	£3.50
<i>With peach aromas, this liqueur has a very powerful, sweet, fruity flavour and is a pleasantly fruity partner to your dessert</i>	
ORANGE COLUMBO	£3.95
<i>Orange Colombo is a particularly delicious and refreshing companion for desserts, particularly chocolate desserts and citrus or fresh fruit salads</i>	
NOIX DE ST JEAN	£3.95
<i>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</i>	

BRANDY AND COGNAC

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

LES DESSERTS

LE GÂTEAU *au fromage* 6.5
Home-made white chocolate & Grand Marnier cheesecake

LE VACHERIN *aux fruits rouges* 6.5
Home-made meringue nest, fruits of the forest sorbet, red berry compote, Chantilly cream, viola flowers & fresh mint

LA PÊCHE *Melba* 6.5
Marinated peaches, dairy vanilla ice cream, Chantilly cream, flaked almonds & fresh mint

LA CRÈME *de la crème brûlée* 6.5
Madagascan vanilla crème brûlée caramelised at the table & fresh raspberries

LE PUDDING *Atlantic* 6.5
Warm sticky date pudding, salted caramel sauce & vanilla ice cream

LES GLACES *et sorbet* 6.5
Pomegranate sorbet, dairy vanilla & strawberry ice cream, brandy snap baskets

LES FROMAGES *Affinés de France* 8.5
French ripened cheeses, grapes, apricots & Scottish oatcakes

PETIT BRIE *Seine-et-Marne, France*
Soft pasteurised cows' milk cheese from Seine-et-Marne, pale yellow in colour with its signature crusty white mould, a very soft, creamy, savoury cheese

FOURME D'AMBERT *Auvergne, France*
An unpasteurised farmhouse blue cheese produced in Ambert (a mountainous town in Auvergne, France) with a supple, dense and creamy texture and despite the profuse veining, a mild savoury and nutty taste

COMTÉ MÉLODIE *Franche-Comté, France*
This hard, unpasteurised cows' milk cheese, Melodie is Marcel Petite's youngest comté. It is a mild cheese, but still possesses a delicate aroma and plenty of sweet, fruity, nutty flavour

ST. MAURE DE TOURAINE *Val-de-Loire, France*
Made from unpasteurised goats' milk, this cheese has a white or ivory fine texture and a salty, slightly sour taste with a hint of walnut