
DESSERT WINE

Bottle | 125ml

OCHOA, MOSCATEL DE GRANO MENUDO, NAVARRA, SPAIN

A well balanced dessert wine with great aromaticity with notes of honey, toasted bread, raisins & orange blossom

23.95 / 6.45

FRENCH LIQUEURS

50ml

RINQUINQUIN À LA PÊCHE

With peach aromas, this liqueur has a very powerful, sweet, fruity flavour and is a pleasantly fruity partner to your dessert

6.65

ORANGE COLOMBO

Orange Colombo is a particularly delicious and refreshing companion for desserts, particularly citrus and chocolate desserts

6.35

PREMIUM WHISKY

THE MACALLAN HARMONY -
AMBER MEADOW

25.00

BRANDY

GILBERT MICLO POIRE WILLIAM
METAXA 12

4.25

4.45

CALVADOS

PÈRE MAGLOIRE VSOP CALVADOS
BOULARD CALVADOS

5.25

4.75

COGNAC

COURVOISIER VS

4.15

COURVOISIER VSOP

5.65

COURVOISIER XO

17.55

COURVOISIER XO ROYAL

34.95

HENNESSEY VS

4.95

MARTELL VS

3.75

RÉMY MARTIN VSOP

5.75

RÉMY MARTIN 1738

7.75

RÉMY MARTIN XO

19.95

LES DESSERTS

- POUDING d'hiver** 7⁴⁵
Mixed fruit and stem ginger sponge pudding, vanilla ice cream and cinnamon crème Anglaise.
- CHEESECAKE au caramel salé** 7⁹⁵
Salted caramel & white chocolate cheesecake, coffee & chestnut purée and coconut tuile.
- DELICE au chocolat** 7⁹⁵
Chocolate-almond sponge with dark chocolate mousse topped with passion fruit jelly, mango sorbet, raspberry coulis and hazelnut brittle.
- CREME BRULEE au chocolat** 7⁹⁵
Dark chocolate & orange crème brûlée, fresh raspberries and petits sable.
- CREMEUX au chocolat blanc** 7⁹⁵
Raspberry & white chocolate cremeux, white chocolate shard, meringue, raspberry purée and Crème Chantilly.
- GLACES et sorbet** 5⁴⁵
Selection of ice creams and sorbets. (Please ask your server for today's flavours)

FROMAGES Affinés de France 4 cheeses 11⁹⁵
French ripened cheeses, grapes, apricot chutney, Medjool date and 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.

MOUSSE au fromage de chèvre v
Rich and creamy French goats' cheese mousse