



## POSTRES

- sablé pastry • custard • berries £12
- chocolate gâteau • dulce de leche • hazelnut £12
- soufflé • prune • armagnac ice cream (20 minutes) £14
- gariguetta strawberry pavlova • hazelnut £12
- dulce de leche semifreddo • cocoa £11
- alphonso mango • blood orange • almond £10
- lemon sorbet • calvados £7
- dulche de leche ice cream • frangelico £7
- ice creams + sorbet £3 per scoop
- manchego • goiabada • grapes • melba toast £12

## PETIT FOURS

- dark chocolate hazelnut • dulce de leche macaroons •
- chocolate grapefruit peel • pâte de fruit £7
- madeleines • clementines £9

## DIGESTIVOS

- Château Monteils Cru Bourgeois, Sauternes 2011 (75ml) £48 / £8
- Grappa da Vinacce di Vino Nobile di Montepulciano £7
- Sandeman twenty year old Tawny Port £8
- Bas – Armagnac VSOP, Chateau de Monbel £9
- Cognac Moyet Fine Bois £11
- Calvados Pays D’Auge VSOP, Famille Dupont £12
- Cognac Moet Hennessy X.O £34
- Irish coffee £10 French coffee £12 Espresso martini £12