

# CITY SOCIAL

## DESSERTS

Hazelnut plaisir sucré, chocolate syrup, biscuit, milk ice-cream <i>Maury, Domaine De La Coume Du Roy, Roussillon '14</i>	10 11
Rum baba, Chantilly cream, mango, pineapple carpaccio, rum punch <i>Klein Constantia, Vin de Constance, South Africa 09'</i>	11.50 35
Yorkshire rhubarb, Fromage Blanc, blood orange, honeycombe <i>Domaine Barmes Buecher, Cuvee Sophie, VT, Alsace 07'</i>	11.50 22.00
Apple tarte tatin, vanilla ice cream, caramel sauce (for two) <i>Château de Cérons, Cérons, Sauternes '08</i> <i>Château d'Yquem, Premier Cru Supérieur, Sauternes '08</i>	21.00 11.00 80
Raspberry soufflé, white chocolate ice cream (Please allow 20 minutes) <i>Domaine Barmes Buecher, Cuvee Sophie, VT, Alsace 07'</i>	11.50 22.00
Selection of sorbets and ice cream <i>Shiraume Ginjo Umeshu Plum, Akashi - Tai, Hyogo</i>	6.50 9.50
Selection of cheeses served from our cheese trolley crackers and chutney	12.00 (3pcs) 16.00 (5pcs)
Selection of petit fours	3.00
Selection of teas and coffees	4.50
Nespresso Exclusive Selection, Nepal Lamjung <i>Velvety and deep roasted from the Himalaya foothills</i> <i>Gifted with fresh notes of toasted bread and a supple texture.</i>	6.00
Nespresso Exclusive Selection, Kilimanjaro Peaberry <i>Fruity and rounded, made with exceptional Peaberry beans</i> <i>A fruity coffee offering a round, harmonious sensation</i>	6.00

Discretionary 12.5% service charge will be added to your final bill.  
All prices are including VAT. Some cheeses are made with raw milk.