

DESSERT

Tonka beans, dulcey, cranberries, almonds	10
<i>Vin de Constance, Klein Constantia 2008, South Africa</i>	35
Texture of pears, crème anglaise, saffron, meringue	10
<i>Cider Poiré Granit, Château de Hauteville, Normandie 2017</i>	8
Honey & sour cream, lemon, sea buckthorn	11.50
<i>Sauternes Cérons, Château de Cérons 2009 France</i>	11
<i>Roussanne, Rebel Pi 2016 Canada</i>	25
Apple tarte tatin, vanilla ice cream, caramel sauce (for two)	21
<i>Sauternes Château Rieussec 2007 France</i>	19
<i>Château Lafaurie-Peyraguey 1^{er} Cru Classé 2014 Sauternes</i>	35
Banana soufflé, caramelia chocolate ice cream (Please allow 20 minutes)	11.50
<i>Cuvee Sophie, VT, Domaine Barmes Buecher 2007 Alsace, France</i>	22
Selection of sorbets and ice cream	6.50
Selection of cheeses served from our cheese trolley crackers and chutney	12.00 (3pcs) 16.00 (5pcs)
<i>Port Graham's Tawny 20 Y.O. Portugal</i>	17
<i>Madeira, Sercial, H.M. Borges 1999 Portugal</i>	18.50
Teas by Zig Zag	4.50
English Breakfast	
Earl Grey	
Yunnan Green	
Lavender, Rose, Chamomile	
Peppermint	
Nespresso Exclusive Selection, Nepal Lamjung	6.00
<i>Velvety and deep roasted from the Himalaya foothills Gifted with fresh notes of toasted bread and a supple texture.</i>	
Nespresso Exclusive Selection, Kenya Milima	6.00
<i>Unique and elegant coffee from the rich volcanic soils of the Kenyan Highlands Fruity and rounded, harmonious sensation</i>	

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