

# **PATISSERIE & DESSERTS**

# Tarte pear Bourdaloue 8.5

Parisian pear & almond tarte served with vanilla ice cream

#### Buche de noël 8.5

Genoise sponge, chocolate ganache and chocolate mousse

## Crème brûlée 8

## Mille-feuille 8

Layers of delicate laminated pastry & crème patisserie

## Chocolate éclair 6.5

Choux pastry filled with chocolate crème patisserie

# Selection of 3 macaroons 7.5 / 2.5 each

Please ask our team for today's flavours

#### Ice cream coupe 9.5

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## **CHEESE**

# Brie de meaux bruschetta 9.5

Egg yolk caramel, candied walnut, granny smith apple

# **ESPRESSO MARTINIS**

#### Espresso 13

Portobello Road coffee vodka, Tia Maria, espresso

## Espresso nut 14

Portobello Road coffee vodka, espresso, Frangelico, Amaretto

## Espresso Tequila-tini 14

Vivir coffee tequila, Tia Maria, espresso

## Matcha-tini 13

Tia Maria matcha, Portobello Road vanilla vodka

#### Cherry tiramisu 14

Stambecco Tiramisu, Portobello road coffee vodka, espresso, morello cherry

# Hennessy VS 10

Cognac, France

#### **Avallon Calvados VS** 10

Calvados, France

#### Janneau 12.5

Grand Armagnac

# Hennessy XO 29.5

Cognac, France

# DESSERT WINES & PORT 75ml/BOTTLE

#### Chateau Delmond Sauternes 11/46 (half bottle)

Bordeaux, France, 2018

Intense aromas of candied fruits, honey and spice with lovely delicacy and a lively citrus twist to round it off

## Peter Lehmann "Masters" Semillon 8/38 (half bottle)

Barossa Valley, Australia, 2021

Aromas of lemon peel & butterscotch, with added notes of apricot, marmalade & toffee

#### **LBV Port** 7.5 / 42

Sandeman, Douro, Portugal

Aromas of plum, blackberry, tobacco, cedar, a touch of mint, pepper and ginger with attractive hints of cocoa from oak ageing

#### **10YO Tawny Port, NV** 12 /65

Sandeman, Douro, Portugal

Fruity notes of sloe, damson and plum alongside some more developed raisined fruit and nutty tones; it is well-balanced and rich

# **COGNACS & DIGESTIFS**