

Les Desserts

Les Chocolats

Molten chocolate cake*, vanilla ice cream 14 **OR** Traditional chocolate mousse 13

Les Macaroons

Traditional coconut macaroons wrapped in chocolate glaze 14

La Coupe

Raspberry & sorbet floating in Champagne 10

Le Brouillard

Scoop of vanilla ice cream topped with an espresso 11

La Crème brûlée

Smooth vanilla custard topped with caramelised brown sugar 13

L'île flottante

French meringue* floating on crème anglaise, toasted almonds & caramel 11

Le Trio

Mini trio of crème brûlée, mini chocolate mousse & a coconut Macaroons 14

Les Fromages

Selection of 3 cuts of aged cheeses from France 21 **OR** 4 cuts of aged cheese 27

Before placing your order, please inform your server if anyone in your party has a food allergy.

All stocks in sauces and soups are prepared in house and made with the freshest ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

Try our 3 glasses of digestif « tasting » for \$17
Try our 3 glasses of dessert wine « tasting » for \$17

Sauternes	Bordeaux	Sémillon / Sauvignon Blanc / Muscadet	2020	16
	Ch Petit Guiraud			
Monbazillac	South West	Sémillon / Sauvignon Blanc / Muscadet	2019	14
	Ch La Geronie			
Muscat	Rhone Valley	Muscat	2012	14
	M Trignon, Muscat	Beaumes de Venise		
Jurancon	South West	Petit Gros Maseng	2017	15
	Dom de Montaut			
Maury	Roussillon	Grenache Noir	1998	19
	Thunevin-Calvet			
Crémant	Languedoc	Chenin / Chardonnay	NV	13
	Crémant de Limoux, D Collin			
Champagne	Champagne			
	Louis Dumont 1er m, CruBrut	Pinot Noir / Chardonnay	NV	22
	Gaston Belvigne, Brut Rosé	Pinot Noir/ Chardonnay	NV	22

