LES DESSERTS

All our desserts are homemade from scratch by our pastry Chef

Tarte Tatin — *for two, 15min* *V* 38
Caramelised Upside Down Warm Apple Tart, House Mascarpone
(only 6 baked every week)
Pairing: 2021 - La Pigeade, Muscat Beaumes de Venise 75ml 18

Pecan Tart *V* 18
Vanilla Pecan Tart, Vanilla Ice Cream
Pairing: 2021 - La Pigeade, Muscat de Beaume de Venise 75ml 18

Crêpes Suzette *V* 18
Grand Marnier Flambé + $10
Pairing: 2021 - La Pigeade, Muscat de Beaume de Venise 75ml 18

Classic Vanilla Crème Brûlée *V GF* 18
Pairing: 2021 - La Pigeade, Muscat de Beaume de Venise 75ml 18

Le Chocolat *V GF* 24
Chocolate Sphere, Wild Berry sorbet, Roasted Hazelnuts, Fresh Strawberries,
Finished Tableside with Warm Chocolate Sauce
Pairing: 021 - Bila-Haut, Banyuls 75ml 16

Profiteroles au Chocolat *V* 18
W/ Vanilla Ice Cream, Chocolate Sauce, Almond Flakes
Pairing: 2021 - Bila-Haut, Banyuls 75ml 16

Le Soufflé Framboise — *15min, V GF* 24
Raspberry Soufflé, Candied Peanuts, House Mascarpone
Pairing: NV - Bailly Lapierre "Crémant de Bourgogne Réserve". . . . 19

Homemade Ice Cream & Sorbet *(3 scoops) GF* 16
Ice Cream: Vanilla, Mango, Coconut & Belgium Chocolate
Sorbet: Wild Berry, Passionfruit, Blood Orange
Add a supplement of homemade Hot Chocolate Sauce +4



Sélection de Fromages

A Selection of Matured Cheeses From France,
Served with Baguette & Fig Jam

40g/ Serve

1 Selection –12 | 2 Selections –24 | 3 Selections –36

LE BLEU
D'auvergne
Ewe's Milk
w/ Citrus Note,
Creamy Texture

LE BLANC
Le Crémier
Soft Texture
w/ Creamy & Sweet
Flavours

LE SEMI-DUR
Marcel Petit Comté
Cow's Milk, Semi Hard
w/ Nutty, Toasted Grain,
Butter Flavours