

Fromages

one/8 two/14 three/19

SELECTION OF FRENCH AND LOCAL CHEESES

served with traditional accompaniments

DESSERTS

each 8

HONEY BLUEBERRY ALMOND FINANCIERS

warm almond cake, blueberry compote,
sweet crème fraîche

Sauternes, Château Roumieu, '14 12

GRAND MARNIER CRÈME CARAMEL

seasonal berries

Sauternes, Château Roumieu, '14 12

STRAWBERRY VANILLA BEAN CHEESECAKE

vanilla cheesecake,

Grand Marnier strawberries, crème Chantilly

Muscat, de Beaumes de Venise, Domaine de Durban, '13 10

APRICOT PISTACHIO GALETTE

pistachio frangipane, crème Chantilly

Sauternes, Château Roumieu, '14 12

FONDANT AU CHOCOLAT

dark chocolate molten cake,
chocolate sauce, artisan vanilla ice cream

Chocolate Amore, Trentadue 12

LES PROFITEROLES

cream puffs, artisan vanilla ice cream,
dark chocolate sauce

Graham's 10 yr, Tawny 12

CRÈME BRÛLÉE

vanilla bean custard

Graham's 10 yr, Tawny 12

SEASONAL FRUIT SORBETS

orange madeleines

PETITS DESSERTS

TWO ORANGE MADELEINES

PETIT PROFITEROLE

ICE CREAM OR SORBET

each 4