

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

Terre Rouge Muscat-à-Petits Grains '13 10

GRAND MARNIER CRÈME CARAMEL

seasonal berries

Taylor's 20 yr Tawny 13

STRAWBERRY VANILLA BEAN CHEESECAKE

vanilla cheesecake,

Grand Marnier strawberries, crème Chantilly

La Fleur d'Or, Sauternes '13 13

APRICOT PISTACHIO GALETTE

pistachio frangipane, crème Chantilly

Terre Rouge Muscat-à-Petits Grains '13 10

FONDANT AU CHOCOLAT

dark chocolate molten cake,
chocolate sauce, caramel Heath bar ice cream

Domaine La Tour, Banyuls, Languedoc '14 10

LES PROFITEROLES

cream puffs, artisan vanilla ice cream,
dark chocolate sauce

Graham's 10 yr, Tawny 11

CRÈME BRÛLÉE

vanilla bean custard

La Fleur d'Or, Sauternes '13 13

SEASONAL FRUIT SORBETS

orange madeleines

PETIT DESSERTS

FONDANT AU CHOCOLAT
TWO ORANGE MADELEINES
PETIT PROFITEROLE
ICE CREAM OR SORBET

each 4