

## Fromages

one/8 two/14 three/19

### SELECTION OF FRENCH AND LOCAL CHEESES

served with traditional accompaniments

## DESSERTS

### PEAR BELLE HÉLÈNE 9

coconut tapioca, poached pear brûlée,  
gingersnap cookie, warm chocolate sauce  
*Tokaji, Royal Tokaji Wine Company '5 Puttonyos' 13*

### PUMPKIN MOUSSE 8

honey roasted pepitas, crème Chantilly  
*Muscat, de Beaumes de Venise, Domaine de Durban, '13 10*

### COUNTRY ALMOND APPLE CAKE 9

Granny Smith apple, pumpkin spiced Anglaise,  
crème Chantilly  
*Graham's 20 yr, Tawny 18*

### FONDANT AU CHOCOLAT 8

dark chocolate molten cake,  
chocolate sauce, artisan vanilla ice cream  
*Chocolate Amore, Trentadue 12*

### LES PROFITEROLES 9

cream puffs, artisan vanilla ice cream,  
dark chocolate sauce  
*Graham's 10 yr, Tawny 12*

### CRÈME BRÛLÉE 8

vanilla bean custard  
*Graham's 10 yr, Tawny 12*

### SEASONAL FRUIT SORBETS 8

orange madeleines

## PETITS DESSERTS

TWO ORANGE MADELEINES

PETIT PROFITEROLE

ICE CREAM OR SORBET

each 4