



PÂTISSERIE & DESSERTS

Tarte pear Bourdaloue 8.5

Parisian pear & almond tarte served with vanilla ice cream

Opera 8.5

Layers of genoise sponge, chocolate ganache and coffee mousse

Carrot cake 7.5

Spiced sponge, cream cheese frosting

Crème brûlée 8

Sablé Breton

Mille-feuille 8

Layers of delicate laminated pastry & crème patisserie

Chocolate éclair 6.5

Choux pastry filled with chocolate crème patisserie

Selection of 3 macaroons 7.5 / 2.5 each

Please ask our team for today's flavours

Ice cream coupe 9.5

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CHEESE

Brie de meaux 9.5

Quince, celery, crackers

ESPRESSO MARTINIS

Espresso 13

Portobello Road coffee vodka, Tia Maria, espresso

Espresso nut 14

Portobello Road coffee vodka, espresso, Frangelico, Amaretto

Espresso Tequila-tini 14

Vivir coffee tequila, Tia Maria, espresso

Matcha-tini 13

Tia Maria matcha, Portobello Road vanilla vodka

Cherry tiramisu 14

Stambecco Tiramisu, Portobello Road coffee vodka, espresso, morello cherry

COGNACS & DIGESTIFS

Hennessy VS 10

Cognac, France

Avallon Calvados VS 10

Calvados, France

Janneau 12.5

Grand Armagnac

Hennessy XO 29.5

Cognac, France

DESSERT WINES & PORT 75ml / BOTTLE

Château Delmond Sauternes 11/46 (half bottle)

Bordeaux, France, 2018

Intense aromas of candied fruits, honey and spice with lovely delicacy and a lively citrus twist to round it off

Peter Lehmann "Masters" Semillon 8/38 (half bottle)

Barossa Valley, Australia, 2021

Aromas of lemon peel & butterscotch, with added notes of apricot, marmalade & toffee

LBV Port 7.5 / 42

Sandeman, Douro, Portugal

Aromas of plum, blackberry, tobacco, cedar, a touch of mint, pepper and ginger with attractive hints of cocoa from oak ageing

10YO Tawny Port, NV 12 / 65

Sandeman, Douro, Portugal

Fruity notes of sloe, damson and plum alongside some more developed raisined fruit and nutty tones; it is well-balanced and rich