



Les Desserts

Homemade Sweets

Mousse au Chocolat - £6.95

Crème Brûlée à la Vanille - £7.95

Crème Caramel - £6.95

Ile Flottante - £7.95

Floating island (soft meringue with custard and toffee)

Profiteroles - £7.95

Tarte au Citron - £7.95

Tarte au Pommes et Glace Vanille - £7.95

Warm apple tart with vanilla ice cream

Pruneaux à l'Armagnac - £7.95

Black prunes with Armagnac

Café Gourmand - £7.95

Coffee served with a selection of sweets

Sweets

Popoloski - £7.95

Lemon sorbet and vodka

St Tanya - £7.95

Lemon sorbet and Champagne

Poire Belle-Hélène - £7.95

Poached pears with chocolate sauce and vanilla ice cream

Glace au choix - £7.95

Vanilla, chocolate, cappuccino, pistachio

Sorbet au choix - £7.95

Lemon, passion fruit, blackcurrant

Sorbet P.Taylor - £7.95

Sorbet and blackcurrant Liquor



Sorbet du Chef Daniël - £7.95

Apple sorbet with Calvados

Glace Parisienne - £7.95

Lemon sorbet with Limoncello

Dame Blanche - £7.95

Vanilla ice cream with chocolate sauce & whipped cream

Fromages

Pont l'Evêque - 7.20 · Reblochon - £7.20 · Brie - £7.20

Roquefort - £9.95 · Chèvre - £7.20 · Chèvre - £7.20

Planche de Fromages - £14.95

Brie, Chèvre, Pont l'Evêque, Roquefort, Reblochon, Cheddar and French bread

Selection de Charcuterie et Fromage - £20.95

Selection of cheese and cold meats served with French bread

Desert Wines

£7.95 by the glass (125ml)

Mas Amiel 16% - Vin doux naturel 100%

Sauterre 14% - Bordeaux

Muscats de Rivesaltes 15.5% - Vin doux naturel

Café

Café Espresso - £2.00

Double Espresso - £2.80

Café - £2.80

Café Viennois - £2.80

Café Décaféine - £2.80

Cappuccino ou Latté - £2.80

Pot de Thé - £2.80

Irish Coffee *Topped with whipped cream - £6.95*