

❧ **DESSERTS** ❧

Chocolate cream, ladyfinger sponge biscuit soaked with coffee syrup and orange,  
amaretto light cream /

Choux paste filled with hazelnut whipped ganache,  
green apple and pineapple coulis /

Strawberry jelly, sweet paste powder, fresh wild strawberries,  
lighten "fromage Blanc" /

Chocolate tea cake, milk chocolate mousse, Manjari intense chocolate mousse,  
chocolate sauce, hazelnut crunch /

New York style cheesecake, lime foam, white chocolate and lime cream, rocket,  
candied fennel and celery /

❧ **CHAMPAGNES** ❧

*By The Glass*

Laurent-Perrier Brut / £15.00

Bollinger Special Cuvée / £21.00

Laurent-Perrier Brut Rosé / £24.00

❧ **DESSERT WINES** ❧

*By The Glass*

2006 Jurançon "La Magendia", Clos  
Lapeyre, South-West, France / £12.50

2005 Château Castelnau de Suduiraut,  
Sauternes, Bordeaux,  
France / £14.50

2004 Vin de Constance, Klein  
Constantia, South Africa / £18.50

Cuisinière: *Hélène Darroze*

Please note a discretionary service charge of 12.5% will be added to your account

All prices are inclusive of VAT at the prevailing rate

Luncheon: *Midday – 3pm* — Dinner: *6pm – 10.30pm*