

## LES DESSERTS

<b>Beignets</b>	12
Warm beignets served with signature sauces: dulce de leche, Valrhona organic dark chocolate and spiced orange (788 kcal)	
<b>Mille-feuille</b>	12
Taïnorî dark chocolate Chantilly, mandarin confiture and Grand Marnier crème (485 kcal)	
<b>Pot de crème au caramel</b>	12
Salted caramel pot de crème with caramelised brioche (589 kcal)	
<b>Tarte au citron</b>	12
Lemon tart with olive oil, honey and roasted marcona almonds (443 kcal)	
<b>Sélection de sorbets</b>	9
Selection of homemade sorbets (203 kcal)	
<b>Fromagerie</b>	16
Assiette of fine French cheese (419 kcal)	

*Please ask your waiter for our collection of speciality coffee and East India fine tea.*

VINS DE DESSERT	125ml	Bottle
2017 Floralis Moscatel Oro, Torres 50cl Catalunya, Spain		28
2016 Château Grand-Jauga 37.5cl Sauternes, Bordeaux, France		32
2016 Vin Santo del Chianti 'Serelle', Ruffino 37.5cl Tuscany, Italy	16	48
2012 Château Doisy Daëne, 2ème CruClassé, 37.5cl Sauternes, Bordeaux, France	24	70
1998 Château La Tour Blanche, Premier Cru Classé Sauternes, Bordeaux, France		200
2007 Château d'Yquem Sauternes, Bordeaux, France		500

VINS FORTIFIÉS	100ml	Bottle
2015 Graham's LBV	7	48
Graham's 10-Year-Old Tawny	9	60
2009 Graham's Quinta Dos Malvedos		90
1985 Dow's Quinta Do Bomfim	30	200
1970 Sandeman Vintage Port		300

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.