

## Desserts

**Crème brûlée** (GF) 16  
Traditional recipe

**Chocolat et praliné** 19  
Chocolate cream, pralinée Chantilly, crispy biscuit,  
cocoa tuile, yoghurt sorbet

**Madeleine et framboises** 19  
Madeleine, white chocolate mousse, speculoos, fresh  
raspberry, white wine and raspberry jelly

## Les Fromages

A selection of 3 different French cheeses 75g 26  
Ask your waiter for today's selection 125g 36

*(We recommend a fig liqueur to compliment the cheeses)*

## Vin Doux au verre (90ml)

2013 Château Bouscassé "Les Larmes Celestes" 14  
Petit Manseng, South West, FRA

Petit Manseng rivals the great sweet wine varieties.  
Its natural acidity harmonizes balance  
and freshness, with a clean finish.