

les desserts...

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| crème caramel | 12.9 |
| the classic French dessert | |
| tarte tatin | 13.9 |
| upside-down baked caramelised apple tart, served warm w vanilla ice cream | |
| vacherin glacé | 14.9 |
| meringue w vanilla ice-cream, sponge cake, strawberry sorbet, cream and spun toffee | |
| crepe suzette | 14.9 |
| classic crepes served w orange sauce, Grand Marnier, ice cream and cream | |
| poire au cassis | 13.9 |
| pear poached in black currant liquor and served w ice cream and cream on a bed of French toast | |
| choc- choc- chocolat | 15.9 |
| a delightful trio of chocolate mousse in a chocolate case, chocolate tart and chocolate ice-cream | |
| crème brûlée | 14.9 |
| traditional crème brûlée | |
| soufflé de la passion (allow 20 minutes) | 14.9 |
| passionfruit souffle | |
| dégustation de desserts (pour deux) | 29.9 |
| a selection of 5 desserts (for two people) | |
| affogatto coffee, vanilla ice cream and liquor of your choice | 15 |
| fromages p / 60g serve | 8 |
| your choice of French Buche d’Affinois / French Port Salut / Fourné D’Ambert Bleue / Calendar Vintage Spring Cheddar | |

vins de dessert...

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| 2005 | Monbazillac Cuvee des Anges (Grande Maison) | 750ml | 13 59 |
| 2004 | Monbazillac Cuvee du Chateau (Grande Maison) | 500ml | 65 |
| 2006 | Crawford River Nektar Victoria | 375ml | 48 |

suggestions de digestifs...

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| Hennessy VS Cognac | 10 |
| Frapin VSOP Grand Champ Cognac | 12 |
| Courvoisier XO Imperial Cognac | 28 |
| Boulard Calvados Pays D’Auge | 12 |
| Janneau Grand Armagnac VSOP | 12 |
| Sempe Viel Armagnac VSOP Grand Soulage Vieil | 12 |
| Janneau Grand Armagnac très vieille réserve | 27 |
| Fontpinot premier grand cru grande champagne Cognac XO | 27 |
| 1994 Eric Bordelet appellation contrôlée Calvados | 27 |

Porto....

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|----------------------|----|
| HANWOOD 12YR OLD | 10 |
| GALWAY PIPE | 12 |
| PENFOLDS GRANDFATHER | 16 |

All Digestifs..... 12

Coffee & Truffle 5