

DESSERTS

118

Mousse au Chocolat Chaud et Glace à l'Orge

Warm Chocolate Mousse with Malt Ice Cream

2016 Roussillière Rouge Cave Yve Cuilleron Glass 148

Pain Perdu façon «Cyrus»

French Toast with Spice Ice Cream

2009 Château Suduiraut Glass 215

Gâteau au Fromage Frais

Cheesecake

2013 Banylus Léon Parce Domaine de la Rectorie Glass 158

Tarte Fine aux Pommes

Thin Crust Apple Tart with Vanilla Ice Cream

2013 Riesling Juffer-Sonnenuhr Auslese Fritz Haag Glass 138

Cassata aux Framboises

Cassata with Raspberries

Crème Brulée à la Vanille 120

Vanilla Crème Brulée

2011 Tokaji Aszu 3 Puttonyos Oremus Glass 168

Selection de Sorbets 108

Strawberry, Coconut, Passion Fruit, Pineapple-Mint

Colonel 98

Lemon Sorbet with Vodka

Pairing wines selected by Pastry and Sommelier Team

A discretionary service charge of 10% will be added to your bill. Please inform us of any food allergies. Our dishes may contain traces of nuts.