

SWEET

Dark chocolate mousse 19

banana sponge, peanut praline, waffle crunch

*NV Ramos Pinto, Reserva Adriano 8yo Tawny Port, Douro, Por 14
Dense with notes of cherry, blackberry, balsamic and pepper, classic!*

Autumn Pavlova 19

green apple, jasmine tea chantilly, grape, fingerlime

*2019 Georg Breuer Auslese Riesling Rheingau, Ger 22
Refreshing, precise, off dry Riesling full of candied citrus and slate
minerality*

Pear Trifle 19

honey and mascarpone crème, anzac biscuit crumble,
almond mousse, yuzu

*2017 Baumard 'Carte d'Or' Côteaux du Layon, Loire Valley, Fr 15
Botrytis Chenin blanc with bruised apple and pear and delicate elderflower
notes*

Caramel Mud Cake 19

malt crumbs, honeycomb, vanilla ice-cream

*2018 Bernardins, Muscat de Beaufort de Venise, Provence, Fr 16
Rich fortified Muscat, gingerbread and nutty flavors all along, so gourmet!*

Housemade Ice-cream & Sorbet Selection 15

Petit Fours 18

housemade small sweet bites

Affogato 16

Italian espresso, vanilla ice-cream, housemade biscotti

Fancy a liquor? Just ask

CHEESE

Camembert de Normandie Normandy, France, Cows milk 15/30g

*NV Eric Bordelet Sydre 'Argelette', Normandy, Fr 13
French Style Cider, round, textured and tense.*

Langres, washed rind Champagne, France, Cows milk 15/30g

*2015 Agnes Paquet 'Auxey Duresses', Burgundy, Fr 26
Pretty and charming chardonnay with minerality, citrus and subtle
honey nose*

Brillat Savarin, triple cream Burgundy, France, Cows milk 15/30g

*NV Veuve Clicquot, Reims, Champagne, Fr 29
Classic amongst classics! Fresh fruits intensity all over yet persistent, rich
and elegant.*

Crottin de Chavignol Loire Valley, France, Goat Milk 15/30g

*2019 Emile Balland 'Croq'Caillottes Sancerre, Loire Valley, Fr 33
Perfectly balanced between citrus and minerality, this precise Sauvignon
Blanc offers an ideal pairing for this strong, hard, goat cheese*

Beaufort Savoie, France, Cows Milk 15/30g

*2016 Bila-Haut Banyuls, Languedoc Roussillon, Fr 12
Fortified, structured and chocolaty with black fruits notes.*

Farmer Roquefort Auvergne, France, Sheep milk 15/30g

*2018 Philippe Grisard (Jacquère), Savoie, Fr 22
High altitude and local grape, the Jacquère will display flavours of white
flowers, stonefruit, beeswax and honey*

Served with fig jam, candied walnuts, apple, fruit bread, lavosh

Selection of 3 cheeses - 39

Selection of 4 cheeses - 52

Selection of 5 cheeses - 65

Selection of 6 cheeses - 75

Wine matching per cheese - 8 (30ml)