

SWEET

Chocolate & Hazelnut Flourless Cake	19
Calamansi whipped cream, coffee crunch, Dulce de leche	
<i>2018 Bernardins, Muscat de Beaumes de Venise, Provence, France 16</i>	
<i>Rich fortified Muscat, gingerbread and nutty flavors all along, so gourmet!</i>	
Winter Pavlova	19
Strawberries, Vanilla Chantilly, Kiwi, Bergamot	
<i>NV Dezzani 'Morelli' Moscato d'Asti, Piedmont, Italy 15</i>	
<i>Light and elegant wine driven by lychee and pineapple notes supported by light bubbles</i>	
Warm Walnut Cake	19
Poached Pear, Ginger Streusel, pain d'épices Anglaise	
<i>2017 Baumard 'Carte d'Or' Côteaux du Layon, Loire Valley, France 15</i>	
<i>Botrytis Chenin blanc with bruised apple and pear and delicate elderflower notes</i>	
Lemon Crème Brûlée Tart	19
White Chocolate Crème, pineapple crisp	
<i>2019 Georg Breuer Auslese Riesling Rheingau, Germany 22</i>	
<i>Refreshing, precise, off dry Riesling full of candied citrus and slate minerality</i>	
Amadei 70% Dark Chocolate Fondant (to share, allow 15mn)	49
hazelnut crumble, salted caramel, mandarin sorbet	
<i>NZ Ramos Pinto Reserva Adriano 8yo Tawny Port, Douro Portugal 14</i>	
<i>Dense with notes of cherry, blackberry, balsamic and pepper... Classic.</i>	
Housemade Ice-cream & Sorbet Selection	15
Petit Fours	18
housemade small sweet bites	
Affogato	16
Italian espresso, vanilla ice-cream, housemade biscotti	
<i>Fancy a liquor? Just ask</i>	

CHEESE

Camembert de Normandie Normandy, France, Cows milk	15/30g
<i>NV Eric Bordelet Sydre 'Argelette', Normandy, Fr 13</i>	
<i>French Style Cider, round, textured and tense.</i>	
Langres, washed rind Champagne, France, Cows milk	15/30g
<i>NV Veuve Clicquot, Reims, Champagne, Fr 29</i>	
<i>Classic amongst classics! Fresh fruits intensity all over yet persistent, rich and elegant.</i>	
Brillat Savarin, triple cream Burgundy, France, Cows milk	15/30g
<i>2015 Agnes Paquet 'Bourgogne Blanc', Burgundy, Fr 26</i>	
<i>Pretty and charming chardonnay with minerality, citrus and subtle honey nose</i>	
Crottin de Chavignol Loire Valley, France, Goat Milk	15/30g
<i>2019 Emile Balland 'Croq'Caillottes Sancerre, Loire Valley, Fr 33</i>	
<i>Perfectly balanced between citrus and minerality, this precise Sauvignon Blanc offers an ideal pairing for this strong, hard, goat cheese</i>	
Beaufort Savoie, France, Cows Milk	15/30g
<i>2018 Philippe Grisard (Jacquère), Savoie, Fr 22</i>	
<i>High altitude and local grape, the Jacquère will display flavours of white flowers, stonefruit, beeswax and honey</i>	
Farmer Roquefort Auvergne, France, Sheep milk	15/30g
<i>2001 Mas Blanc 'Rimage la Coume' Banyuls, Languedoc Roussillon, Fr 15</i>	
<i>Fortified, structured and chocolaty with black fruits notes.</i>	

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)