



DESSERTS

Thin Baked Apple Tart with Vanilla Bean Ice Cream (15 min).

Traditional Grand Marnier Souffle with Orange Sabayon (20 min).

Baked Alaska, Strawberry & Vanilla Ice Cream, Grand Marnier Meringue.

Bittersweet Chocolate Fondant, Truffle Ganache, Chocolate Ice Cream.

Tahitian Vanilla Bean Crème Brûlée, Ginger, Almond tuille.

Vanilla Bean, Chocolate or Strawberry Ice Cream.

Mango or Orange Sorbet.

Tarta de queso vasca.

A SELECTION OF FRENCH AND SPANISH CHEESES

Select 3 or 5

Pure Manchego Cured Shjeep, Tetilla Gallego, Brie de Meaux,
French bGoat Cheeese, Forme de Ambert, Gruyere

Julius Meinl Coffees & Teas

Expresso. Noisette. Capuccino.

Early Grey.
Organic Green.
Chamomile.

English Breakfast.
China Green-Jasmine.
Organic Peppermint.



CHAMPAGNE & COCKTAIL

Champagne, Louis Dumont, Rose, Cuvee, France.

Champagne, Louis Dumont, Brut White, Cuvee, France.

Bellini - Champagne, Creme de Peches.

Kirk Royal - Champagne, Creme de Casis.

Mimosa - Champagne, Orange Juice.

Spritz Aperol- Aperol, Champagne, Orange.

VERMOUTH & SANGRIA

Vermouth Dolin de Chambéry Dry, France.

Sangria Red or White, Homemade.

SHERRY

Jerez, Hidalgo Gobernador Oloroso, Spain.

SAUTERNES

Sauternes, Emotion La Tour Blanche, France.

PORT

Tawny Port, Broadbent, 10 Years, Portugal.

VIN DOUX NATUREL

Banyuls, Gerard Bertrand, 2018, France.