

Les desserts

Délice à la cerise et au chocolat - \$18.00

The Hip' Black Forrest

Panacotta pistache au coeur de framboise - \$18.00

Pistachio pannacotta with a raspberry coulis and meringue heart, served with white chocolate ice-cream

Verrine au citron - \$18.00

Lemon custard and meringue served in a glass

Omelette norvégienne - \$18.00

Vanilla and raspberry Baked Alaska served with meringue and rum liquor

Crème brûlée traditionnelle - \$18.00

Traditional crème brûlée with garnish

Banane des tropiques - \$18.00

Chocolate sponge served with caramelised banana and banana mousse

Crêpes Suzette - \$24.00

Made the traditional way - crepes flambéed in orange syrup and Grand Marnier

Assiette de petits fours - \$11.00

Selection of mignardises and sweet delicacies to match your coffee or tea

L'assiette à fromages \$22.00

Selection of three French cheeses *with condiments and homemade bread*

After dinner drinks

Hot drinks

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|---------------------------|---------|
| Coffee/Gourmet Dilmah tea | \$ 4.00 |
| Irish coffee | \$14.00 |
| Affogato | \$16.00 |

Ports

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|--------------------------------------|---------|
| Warre's Kings Tawny | \$10.00 |
| Warre's Warrior, finest reserve 2006 | \$15.00 |
| Warre's Otima, 10 years old Tawny | \$20.00 |
| Warre's Otima, 20 years old Tawny | \$35.00 |

Brandy (50ml)

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| Hennessy Vs Cognac | \$15.00 |
| Delamain Pale Xo Cognac | \$35.00 |
| Cohiba Cognac | \$80.00 |
| Courvoisier exclusif VSOP Cognac | \$30.00 |
| Hine VSOP Cognac | \$22.00 |
| Remy Martin VSOP Cognac | \$25.00 |
| Martel XO Cognac | \$35.00 |
| Château Dubreuil Calvados VSOP | \$20.00 |
| Marquis de Montesquiou Armagnac XO | \$35.00 |

Cocktails \$16.00

Brandy Alexander - Hennessy Vs, dark and white cream de cacao, sugar and cream.

Port Royal - House spiced rum, ruby port, cigar syrup, chirory essence and egg.

Chef de pâtisserie: Louis Sergeant ; Sous-chef de pâtisserie : Florian Cottet