

dessert

creme caramel, rhubarb, coconut crunch 21

chocolate mousse, hazelnut praline, vanilla ice cream 22

cruller doughnut, chestnut, poached pear, dark chocolate 21

cheese

served with fresh honeycomb, bread in common

please ask for our daily cheese selection or,

chef's selection of 3 cheeses – 35

dessert wine / fortified – 90ml

chateau pechon sauternes 2015 - france 16/100

le tertre du lys d'or sauternes 2018 – france 20 /90

m.chapoutier muscat 2020 - beaumes de venise, france 16 /65

alkoomi cordon cut semillon 2018 - frankland river, wa 14 /55

chouette tawny - swan valley, wa 19 /80

mas amiel cuvee special '10 ans d'age' – maury, france 20/145

ramos pinto adriano reserva port - porto, portugal 13 /95

el maestro sierra pedro ximenez – jerez, spain 14 /100

lustau 'san emilio' pedro ximenez – jerez, spain 16 /65

toro albala don pedro ximenez 2002 – montilla, spain 42.5/170

