

DOUCEURS

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| Pizza chocolat au lait, noisettes caramélisées <small>G, E, D, N, SE, SO</small> | 26 |
| <i>Milk chocolate pizza with caramelized hazelnuts</i> | |
| Tropézienne à la vanille <small>G, E, D</small> | 15 |
| (Pairing cocktail à la brioche + £20) | |
| <i>Vanilla Tropézienne (Pair with Brioche infused cocktail +£20)</i> | |
| Clafoutis aux cerises, amandes fraîches <small>G, E, N, D</small> | 24 |
| <i>Cherry clafoutis with fresh almonds</i> | |
| Yaourt brassé, granola au miel de fleurs <small>G, S, N, D</small> | 14 |
| <i>Yogurt with granola and floral honey</i> | |
| Crêpes dentelles, crème légère à la Pistache <small>G, E, D, N</small> | 14 |
| <i>Lace pancakes, Pistachio cream</i> | |
| Sgroppino au Champagne <small>E, S</small> | 15 |
| <i>Sgroppino with Champagne</i> | |
| Fruits frais de saison | 12 |
| <i>Fresh seasonal fruits</i> | |
| Glaces Maison (caramel , vanille, chocolat, café) <small>G, E, D</small> | 11 |
| <i>Homemade ice creams (caramel, vanilla, chocolate, coffee)</i> | |
| Sorbets maison (litchi, citron, fraise, coco) <small>G, (E, D, S)</small> | 11 |
| <i>Homemade sorbets (lychee, lemon, strawberry, coconut)</i> | |

C - CELERY | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PEANUTS | L - LUPIN
SE - SESAME | SO - SOYA BEANS | SH - SHELLFISH | S - SULPHITES

VINS DE DESSERTS

Porto LBV, Ramos Pinto 15
Portugal '13

Tokaji Late Harvest Cuvée 30
Oremus, Hungary '19

BOISSONS CHAUDES

CAFÉS

Espresso 4
Noisette - Espresso Macchiato 4
Café Allongé - Americano 4,5
Café Crème - Latte 5
Cappuccino 5
Double Espresso 4,5

THÉS

The Rare Tea Company 5
*Darjeeling, Earl Grey, English,
Green tea, Oolong, Chamomile,
Himalayan, White Peany*

COGNACS

Martell Cordon Bleu 36
Hennessy X.O 42
Remy Martin 1738 22

Hennessy Paradis 150
Remy Martin Louis XIII 300
Courvoisier L'Esprit 900

LIQUEURS

Branca Menta, Get 27, 14
Fernet Branca, Limoncello

Frangelico, Amaretto, 14
Ricard, Baileys, Chartreuse