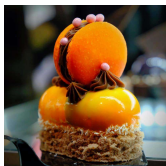
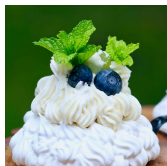


DESSERT



THE BOLETUS MUSHROOM GF 26

Pate a Sable short crust | Seasonal Berry confit | White chocolate mascarpone mousse | Vanilla cake with a fresh marmalade | Mascarpone cheese | Dark chocolate mousse | Gluten free Dark chocolate daquoise | Chocolate decorations

STRAWBERRY BASIL GATEAUX 20

Fresh strawberry basil compote | White chocolate, heavy cream, lemon mousse marshmallow | Dark Chocolate base | baked Almonds

POISONOUS APPLE GF 18

Pureed Honeycrisp with Brown Sugar | White Chocolate Mascarpone Cheese | Dark Chocolate Basket | Almonds | Chocolate Mousse | Dark Chocolate Pate Sable

HEART PETITE GATEAUX GF 19

Mascarpone, White chocolate, Vanilla mousse | Red Orange Compote | Pink Mirror Glaze | Chocolate Mousse | Dark Chocolate Basket

HONEY PEAR GF 17

Fresh Pear Compote | white chocolate mascarpone vanilla mousse | White Chocolate cocoa butter coating

RUBY BLACK FOREST GATEAUX 20

Chocolate Sponge cake | Dark Chocolate ganache | Morello smoked Cherries | Ruby chocolate | Whipped ruby chocolate

DARK CHOCOLATE CAPPUCCINO TART 17

Dark Chocolate Cremoso | Coffee Cake | Dark Chocolate Mascarpone Mousse | Dark Chocolate shortcrust

PEANUT BUTTER TARTLET 15

peanut butter cremoso | semi sweet pate a sable | dark chocolate ganache

RUBY ECLAIR 20

Puff Pastry | Ruby Chocolate pastry cream | Dark Chocolate Decoration | Ruby chocolate Ganache

KEY LIME TART 16

Key lime Mascarpone cheese | lemon puree | Vanilla white chocolate mousse | Vanilla shortcrust

DRINKS & DIGESTIFS

DARK ROAST MARTINI

Vodka, Espresso Liqueur, Dark Roast Coffee, Amarula , Orange Bitters,

CHOCOLATE MINT LADY

Mint Liqueur, Creme de Cacao, Dark Chocolate Godiva, Cream

NUTS & BERRIES

Amarula, Frangelico, Chambord, Fresh Raspberry

PORT

Don Pedro Ximenez 1999

Broadbent Tawny 10 Yr

Dow's Tawny 20 Yr

Quinta De La Rosa Tawny 30 Yr

CORDIALS

Amarula

Frangelico

Bailey's

Grand Marnier

Drambuie

Sambuca

Chartreuse

Fernet-Branca

Limoncello

COGNAC

Hennessey

Courvoisier VSOP