

Desserts

ISABEL CRÊPES 14

Homemade with hazelnut and chocolate filling, vanilla Chantilly and fresh banana

AFFOGATO 9

Espresso coffee with Bali vanilla ice cream, Chantilly cream and cinnamon touch

SILKY TIRAMISU 16

Homemade savoiardi sponge, soaked in coffee, mascarpone cream and 100% cacao on top

RASPBERRY AND PISTACHIO OPERA 16

Pistachio sponge, raspberry cream, white chocolate mousse, cardamom ice cream

ICE CREAM + SORBET 10

Selection of home made ice creams and sorbets, 2 scoops

CHOCOLATE, CHOCOLATE, CHOCOLATE 16

Brownie and mousse with tonka ice cream

STICKY TOFFEE PUDDING 16

Rich date cake served with butterscotch sauce, vanilla ice cream and fresh berries

ETON MESS 16

Crispy meringue, blackberry cream, fresh berries, raspberry sorbet, lemon verbena foam

TRUFFLE CHOCOLATE FLOWER 18

Dark chocolate, truffle mousse, orange brulee, caramelised white chocolate, nib ice cream

MADELEINES PLATE 10

Home baked lemon and honey madeleines

(ve) vegan | (v) vegetarian

please inform your waiter if you have any food allergies

a 15% discretionary service charge will be added to your bill | prices include VAT