



## TO FINISH

### Banoffee Souffle Tart (V)

banana • caramel • hazelnut

(please allow 15 minutes cooking time)

14

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### Poached Mouneyrac Pear (GF)

Swiss meringue • chestnut • quince

12

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### Black Forest (GF)

Kirsch mousse • white chocolate • Amarena cherries

14

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### 70% Guanaja Chocolate Delice (GF) (VE)

caramel sorbet • spiced hazelnuts • gold

12

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### Saint-Marcellin Cheese (V)

truffle honey • Granny Smith apple • celery

16