

DESSERT MENU

BRITISH CHEESES

*Konditorei, Desserts and Ice Cream Coupes are vegetarian,
for vegan options please ask your server*

Dorstone, Beauvale, Westcombe Cheddar 15.00
quince paste, grapes and walnuts

ICE CREAM COUPES

Ice Creams & Sorbets 3.50 per scoop

Coupe Café Liégeois 11.50
coffee and vanilla ice creams, chantilly cream, espresso shot

Coupe Lucian 11.50
pistachio, almond and hazelnut ice creams with butterscotch sauce

Banana Split 11.50
*caramelised banana, vanilla ice cream, nougat,
whipped cream with chocolate and raspberry sauces*

SPECIALITIES

Classic Apple Strudel 12.50
with vanilla ice cream (vegan alternative available)

Berry & Vanilla Baked Alaska (v)/(vg) 11.75
flambéed with kirsch

Salzburger Soufflé 11.25
*with apricot compote (for two),
please allow 20 minutes to prepare*

The Franz-Joseph Kaiserschmarrn 12.75
with a plum compote

Please inform your server if you have any allergies we need to be aware of.



DESSERTS

- Vanilla & Prune Crème Brûlée 10.25
Baked Vanilla Cheesecake 10.50
Warm Fig & Date Pudding 10.50
with orange marmalade ice cream
Bavarian Chocolate Mousse 10.75
with a florentine tuile



KONDITIONEIREI

- Delaunay Truffles (2 pieces) 4.00
Carrot Cake 8.50
Mango & Passion Fruit Slice 8.75
Black Forest Gâteau 9.50
Sachertorte 9.75

DESSERT WINES

- Côteaux du Layon, Château La Tomaze
Loire valley, France 2021 11.75
Grüner Veltliner Beerenauslese, Weingut Umatham
Burgenland, Austria 2021 19.50
Château Filhot, 2ème Cru Classé, Sauternes
Bordeaux, France 2016 23.00
Château d'Yquem, 1er Cru Classé Supérieur, Sauternes
Bordeaux, France 2008, served by Coravin 78.00

PORT

- Fonseca Unfiled LBV Port 2018 12.50
Fonseca 10 year old Tawny Port 14.50

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