

DESSERTS

LE SOUFFLÉ 10

Chef's creation

CITRON - NOISETTE 9

lemon sponge, hazelnut praline & lime coulis

2017 Moscato d'Asti, Vajra, Piemonte 7

RHUBARBE ET FRAMBOISE 9

roasted rhubarb, raspberry & ginger gel, white chocolate ganache

Concoction – Pink Street N°2 13

CHOCOLAT - CHOCOLAIT 10

chocolate tart, milk chocolate ganache, brownie, cacao crumble & ice cream

2015 Recioto della Valpolicella, Corte Giara, Allegrini, Veneto Italy 14

GATEAU BASQUE 9

traditional Basque cake, vanilla ice cream, pear & cardamom compote

2017 Coteau du Layon St Aubin, Loire 9

CAFÉ GOURMAND 8

financier pistachio, mini lemon tart & chocolate moelleux

MADELEINES 4

ASSORTIMENT DE MACARONS 5

GLACES ET SORBETS

EACH SCOOP 3

ice creams – vanilla, chocolate, peanut, pistachio

sorbets – mandarin, raspberry, coconut, mango, roasted apple

FROMAGES

selection of three 9 – selection of five 15

Proud to offer a selection of artisan cheeses by *La Fromagerie*

Chabichou – Brie de Meaux – Winchester – Langres – Regalis

2013 Porto, LBV Quinta da Gaivosa 13

All prices include vat and are subject to a discretionary service charge of 12.5%. If you have any dietary requirements, we have detailed allergen information on all dishes & drinks. Kindly note that our dishes are not produced in an entirely allergen free environment

PASTRY CHEF – ALEXIS GORCZEWSKI

BAR BOULUD
LONDON

