

## DESSERTS

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<b>Baba au rhum</b> <sup>(v)</sup>	<b>6.50</b>	<b>Ile Flottante</b> <sup>(v)</sup>	<b>6.50</b>
Light dough, soaked in syrup with summer berry compote and crème Chantilly		Floating islands – poached meringue with fresh custard, caramel & toasted almonds	
<b>Crème brûlée</b> <sup>(v)</sup>	<b>6.50</b>	<b>Pêche Melba</b> <sup>(v)</sup>	<b>6.50</b>
Rich vanilla egg custard with sable biscuits		Classic dessert named after Dame Nellie Melba. Poached peach with vanilla ice cream and raspberry sauce	
<b>Nougatine glacée</b> <sup>(v)</sup>	<b>6.50</b>	<b>Tarte au citron</b> <sup>(v)</sup>	<b>6.50</b>
Iced parfait with nuts, caramel, a red berry coulis and an almond tuile		Classic lemon tart with crème fraiche	
<b>Torte au chocolat</b> <sup>(v)</sup>	<b>6.50</b>		
Moist chocolate cake with caramel sauce and coffee ice cream			
<b>Choix de glaces et sorbets</b> <sup>(v)</sup>	<b>5.00</b>	<b>Les fromages</b>	<b>7.50</b>
Our selection of dairy ice creams and fruit sorbets		Carefully selected for Chez Gérard served with biscuits, honey walnuts and spiced pear chutney	

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## VINS ET PORTO

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### VINS DE DESSERT

	<i>rooml glass</i>	<i>bottle</i>
<b>Muscat de Beaumes de Venise, Cave des Vignerons, NV</b>	<b>5.75</b>	<b>18.95</b>
Wonderfully aromatic aromas of orange blossom and peaches, sweet and refreshing		
<b>Sauternes Les Garonnelles, Lucien Lurton et Fils, 2007</b>	<b>6.75</b>	<b>22.95</b>
Rich and lusciously sweet, with a distinctive combination of honeyed lemon and lime		

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### PORTO

<b>Taylor's Late Bottled Vintage</b>	<b>6.25</b>	<b>32.00</b>
<b>Dow's Quinta Do Bomfim</b>	<b>6.75</b>	<b>44.00</b>

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## BOISSONS CHAUDES

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### Cafés – all available decaffeinated

Cappuccino / Latte	<b>2.50</b>
Filtre	<b>2.00</b>
Espresso	single <b>2.00</b> double <b>2.50</b>

### Chocolat Chaud

Hot chocolate

### Thés

Breakfast, Earl Grey, Jasmine, Camomile, Fresh Mint, Green

### Liqueur coffee

Jameson, Whisky, Tia Maria, Amaretto, Baileys, Brandy, Calypso, Grand Marnier

## DIGESTIFS

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*25ml glass*

### Cognac

Courvoisier VS	<b>4.50</b>
Remy Martin VSOP	<b>4.95</b>
Hennessy XO	<b>8.95</b>

### Armagnac

Janneau VSOP	<b>3.95</b>
Janneau XO	<b>7.95</b>

### Calvados

Calvados Boulard 4 Yr Old	<b>4.95</b>
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We do not charge for service. We prefer our guests to have discretion on whether to reward for service and all gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. For groups of 8 or more we ask for a discretionary 12.5% service charge. (v) denotes vegetarian dish. Some of our dishes may contain traces of nuts. Prices are inclusive of VAT.

