



LE PONT DE LA TOUR

Pomme 15.00 v

*apple tarte tatin, rum caramel, tonka bean ice cream
Tokaji-Aszú 'Royal Blu' 5 Puttonyos, Royal Tokaji 2017 22.00*

Mille Feuille 15.00

*white chocolate, nectarin, raspberries, lemon thyme ice cream
Recioto Classico, Angelorum, Masi, Valpolicella, Italy 2017 19.00*

Crêpes Suzette 16.00 v

*orange, vanilla ice cream
Castelnau de Suduiraut, Chateau de Suduiraut, Sauternes 2010 15.00*

Chocolat 15.00

*Manjari chocolate parfait, cherry and pistachio
Muscat de Venise, Guillaume Gonnet, 2018 12.00*

Fromage 16.00 v

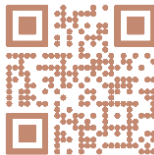
*selection of French cheeses, seeded crackers
Graham's 30-Year-Old Tawny Port, Portugal 24.50*

Fraise 15.00 vg

*Garriguette strawberries, black olive caramel, basil sorbet
Vidal, Ice-wine, Inniskillin, Ontario, Canada, 2018 27.00*

Sorbets et Glaces 9.00 v

*selection of homemade ice cream and sorbet
Nyetimber 'Cuvée Chérie', Demi-Sec, MV 21.00*



All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.
If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.