

# N°35

## DESSERTS

### BOMBE ALASKA 20

raspberry, passionfruit, vanilla LG H  
*flambéed tableside with cointreau +5*

### FONDANT AU CHOCOLAT 23

callebaut 72% dark chocolate lava cake,  
honeycomb snow V H

### GÂTEAU À LA FRAMBROISE 23

raspberry petit gateau, toasted coconut,  
basil sorbet LG NDI VG H

### CAFÉ GOURMAND 15 (3 pcs)

a selection of house petite sweets

## DIGESTIVES

Espresso Martini	22
Negroni	25
Limoncello	12
Grand Marnier	12
Adrien Camut 6 Year Calvados	16
Comte de Lamaestre 1990 Armagnac	18
Remy Martin VSOP Cognac	14

## DESSERT WINES

	gls	btl
<b>All Saints Estate Moscato</b> <i>Rutherglen, VIC (125ml / 750ml)</i>	12	65
<b>La Chartreuse De Coutet Sauternes</b> <i>Gironde, France (60ml / 375ml)</i>	16	90
<b>De Bortoli Noble One Botrytis Semillon</b> <i>Yarra Valley, VIC (60ml / 375ml)</i>	16	90

LG low gluten NDI no dairy ingredients V vegetarian V vegan H halal

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood served is sustainably certified.

Our menu is seasonal and subject to change without notice.

15% surcharge applies to entire bill on public holidays. Standard Accor Plus discounts apply to food prices on this menu unless otherwise stated (excluding public holidays and blackout dates).