

# MENU

## Desserts

Elsanta Strawberry Textures *(L, S, E, G, Sd)*  
Basil gel, strawberry sorbet and marshmallow € 8.00



Fresh Goats Cheese, Aniseed Bavarois *(L, S, N, G, Sd)*  
Figs and blackcurrants € 8.00



Iced Nougat Parfait *(L, S, N, G, Sd)*  
Candied fruits and almond croquant  
Summer fruits € 8.00



Selection of House Churned Sorbets and Ice Creams *(E, L, G)*  
(Ask for available flavours)  
Served in a crisp waffle cup € 8.00



Crêpe Suzette with Orange *(E, L, G)*  
Flamed with Grand Marnier, vanilla ice cream € 12.00



Crêpe with Banana & Passion Fruit *(E, L, G)*  
Flamed with spiced rum, caramel ice cream € 12.00



Fine Cheese Selection  
with pickled walnuts, grapes, chutney and biscuits € 10.00

*Food items being served may contain traces of cereals including gluten, lupin, milk including lactose, eggs, fish, crustaceans, molluscs, mustard, celery, sesame seeds, peanuts, nuts, soya beans, sulphite and sulphur dioxide*

*For special dietary requirements please consult our chef*

*(L) Lactose, (S) Soya (E) Egg (G) Gluten (N) Nuts (Sd) Sulphur Dioxide/Sulphites*