

BISTRO REX

DESSERTS

SOUFFLÉ DU JOUR (20 mins) *House specialty* – 24

Pair with 2022 Derwent Estate Late Harvest Riesling - 12

PAVLOVA COUPE *Raspberry coulis, Chantilly, meringues & raspberry sorbet* - 18

Pair with 2015 Château Roumieu Sauternes - 31

CRÈME BRÛLÉE *Classic vanilla custard, caramelised sugar top* - 18

Pair with 2023 Baumard 'Carte d'Or' Coteaux du Layon Chenin Blanc - 21

RUM BABA *Rum syrup, crème diplomate, caramelized pineapple, premium rum* - 25

Pair with Quinta do Noval 10YO Tawny Port - 25

WARM CHOCOLATE TART *Rum ice cream & rum soaked raisins* - 20

Pair with Stanton & Killeen Classic Muscat - 18

AFFOGATO & LIQUEUR *Espresso, vanilla ice cream, your choice of liqueur* - 19

MADELEINES *Warm, mini sponge cakes, lemon curd* – 2 per serve – 9

FROMAGES *Preserves and crackers*

A SELECTION OF ARTISANAL CHEESE *(see mirrors)* - 1PC 13 | 2PC 26 | 3PC 36

DESSERTS LIQUIDES

CARIBBEAN SHORT BLACK - 24

J.M. Rhum Agricole VSOP, Licor 43, Coffee, Cinnamon

CHARTREUSE GRASSHOPPER - 24

Green Chartreuse, Crème de Menthe, Cream, Chocolate Bitters, Nutmeg

DIGESTIFS – 45mls

1962 DELORD Armagnac – FR - 65

PAUL GIRAUD 40YO TRÈS RARE Cognac – FR - 48

2000 CHRISTIAN DROUIN 19 YO Calvados Pays D'Auges – FR - 36

1989 DELORD Armagnac – FR - 25

2005 DOMFRONTAIS Calvados – FR – 24

BISQUIT & DUBOCHE VSOP Cognac – FR - 23

HENNESSY VS Cognac – FR - 21