

# BISTRO REX

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## DESSERTS

### **SOUFFLÉ DU JOUR (20mins)**

*House specialty*

\$28

*Pair with 2023 De Iuliis Late Picked Semillon \$12*

### **CRÈME BRÛLÉE**

*Classic vanilla custard, caramelised sugar top \$18*

*Pair with 2023 Baumard 'Carte d'Or' Coteaux Layon Chenin Blanc*

\$21

### **PEAR FRANGIPANE TART**

*Whiskey & pear jam, almond, spiced ice cream, pear*

\$21

*Pair with 2025 Pooley 'Butcher's Hill Cane Cut' Riesling*

\$21

### **PROFITEROLE**

*Coffee ice cream, pecan praline, Valrhona dark chocolate sauce*

\$20

*Pair with Quinta do Noval 10-Year-Old Tawny Port \$25*

### **AFFOGATO & LIQUEUR**

*Espresso, vanilla ice cream, your choice of liqueur*

\$19

### **STICKY DATE MADELEINES**

*Toffee sauce, crème fraiche - 2 per serve*

\$14

*Pair with 2023 Baumard 'Carte d'Or' Coteaux Layon Chenin Blanc*

\$21

**For a savoury finish or something to sip, please turn →**

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## FROMAGES

**A SELECTION OF ARTISINAL CHEESE** (*see mirrors*)

1PC - \$13 | 2PC - \$26 | 3PC - \$36

*Pair with 2016 Château Roumieu Sauternes* \$31

## DESSERT LIQUIDES

### CAFÉ FRANCAIS

**(Good to share, but you'll wish you didn't)**

*Cognac, Grand Marnier, Yellow Chartreuse, Vanilla Syrup,  
Espresso, Whipped Cream, Grated Cinnamon  
served with madeleines*

\$42

### CHARTREUSE GRASSHOPPER

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

\$27

## DIGESTIFS - 45MLS

**1962 DELORD** *Armagnac - FR* | \$65

**PAUL GIRAUD 40YO TRÈS RARE** *Cognac - FR* | \$48

**2000 CHRISTIAN DROUIN 19YO**

*Calvados Pays D'Agues - FR* | \$48

**1989 DELORD** *Armagnac - FR* | \$25

**2005 DOMFRONTAIS** *Cognac - FR* | \$24