

BISTRO REX

DESSERTS

SOUFFLÉ DU JOUR (20mins)

House specialty

29

*Pair with **Bladnoch Banana Old Fashioned** 29*

CRÈME BRÛLÉE

Classic vanilla custard, caramelised sugar top

18

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

MASCARPONE & RASPBERRY

*Mascarpone mousse, raspberry jelly, vanilla sponge,
white chocolate glaze, sable*

23

*Pair with **2023 De Iuliis Late Picked Semillon** 14*

CHOUX AU CRAQUELINE

*Choux pastry, almond praline ice cream, vanilla custard,
sour cherry*

21

*Pair with **2023 Domaine des Bernardins Muscat de Venise** 21*

AFFOGATO & LIQUEUR

Espresso, vanilla ice cream, your choice of liqueur

22

WARM MADELEINES

Classic madeleines served with yuzu curd - 2 per serve

14.5

*Pair with **2025 Pooley 'Butcher's Hill Cane Cut' Riesling** 21*

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

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FROMAGES

A SELECTION OF ARTISINAL CHEESE (*see mirrors*)

1PC - 14 | 2PC - 27 | 3PC - 37

Pair with 2019 Carmes De Rieussec Sauternes \$31

DESSERT LIQUIDES

CAFÉ FRANCAIS

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

28

CHARTREUSE GRASSHOPPER

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

27

BLADNOCH BANANA OLD FASHIONED

*Bladnoch 'Alinta' Lowland Single Malt, Jameson Black Barrel,
Creme de Banane, Orange, Chocolate Bitters*

29

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

DELORD VSOP *Armagnac - FR* | 21

PAUL GIRAUD XO - *Cognac FR* | 35