BISTRO REX

DESSERTS

SOUFFLÉ DU JOUR (20mins)

House specialty

29

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

CRÈME CARAMEL

Silky and delicate baked custard served with a rich caramel syrup

19

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 ***2025 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 →

BISTRO REX

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 1996 *Armagnac - FR* | 28

PAUL GIRAUD XO - *Cognac FR* | *35*