LE PONT DE LA TOUR

DESSERTS

FONDANT AU CHOCOLAT NOIR 12.00
Warm dark chocolate fondant, pistachio ice cream *650 kcal*
NV Old Vine Rutherglen Muscat, Victoria, Australia 11.00

CRÈME BRÛLÉE 10.00
Vanilla crème brûlée, lemon madeleines *698 kcal*
2020 Castelnau de Suduiraut, Sauternes, France 15.00

TARTE TATIN 14.00
Traditional apple tart tatin, caramel,
vanilla ice cream or crème fraîche (ve on request) *612 kcal | 722 kcal*
2022 Passito di Pantelleria 'Ben Ryé', Donnafugata, Sicily, Italy 27.00

POIRE 13.00
Poached William's pear, salted caramel parfait *351 kcal*
2021 Muscat du Beaumes de Venise, Guillaume Gonnet, France 15.00

TARTE AU CITRON 12.00
Classic baked lemon tart, meringue, raspberry
and lychee sorbet *598 kcal*
2021 Riesling 'Sweet Agnes', Seifried, Nelson, New Zealand 14.00

FRAICHEUR D'ANANAS 11.00
Vanilla poached pineapple, mango, passion fruit espuma,
mango sorbet (ve on request) *256 kcal*
2022 Torcolato, Maculan, Veneto, Italy 18.00

FROMAGE

SELECTION OF FRENCH CHEESES
3 for 18.00 *729 kcal* | 5 for 21.00 *934 kcal*
24-month aged Comte, Fourme d'Ambert,
Camembert, Cabri d'Ici, Roncevaux
10yr Graham's Tawny Port 15.00
30yr Graham's Tawny Port 28.00

LE PONT DE LA TOUR

FLAMBÉE

CRÊPES SUZETTE 18.00 V

Orange zest, Grand Marnier, vanilla ice cream *684 kcal*
2019 Tokaji Aszú 5 Puttonyos, Kardos, Mád, Hungary 14.00

Additional scoop of vanilla ice cream – 3.00 *109 kcal*

Flambé your Crêpes with a premium touch:
Dalmore 12YO – 2.00
Baron de Sigognac 10YO Armagnac – 4.00
Dom Dupont VSOP Calvados – 6.00

GLACES

ICE CREAMS | SORBETS MAISON 9.00 V/VE

served with cigar biscuit 32 kcal
Vanilla *109 kcal*, Pistachio *144 kcal*, Chocolate *88 kcal*
Lemon *37 kcal*, Raspberry and lychee *32 kcal*, Mango *44 kcal*

PETIT FOURS

SALT CARAMEL TRUFFLES *433 kcal* 5.00 V

(4 piece)

(v) - vegetarian | (ve) - vegan

All prices include VAT at the (v) - vegetarian | (ve) - vegan

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

Calorie information is available on request.