

DESSERT

The King's Cake

(F)(N)(G)

Thirteen-Layer Chocolate Cake, 64% Guayaquil Ganache,
Hazelnut-Chocolate Buttercream, Vanilla Ice Cream, Chocolate Sauce

55

**nut & gelatin free alternative available upon request*

Indulge in the Royal Experience by enjoying two glasses of Champagne

+82

Cherry Baked Alaska

(N)(D)

Lemon Sponge Cake, Miso Cherry Parfait,
Olive Oil Crème Anglaise, Kirsch Flambé

20

Rhubarb Panna Cotta

(F)(D)(G)

Rhubarb Compote, Madeleine Sponge, Raspberry Gel, Honey Tuille

20

Pistachio Mousse

(D)(N)(A)

Pistachio Praline Cake, Raspberry Gel, Raspberry Sorbet

22

Housemade Sorbet

(VE)

16

Cheese Board

(N)(D)(G)

Mountain Oak Black Truffle, Le Douanie & Wildwood
Artisanal Crackers, Local Truffle Honey, Tangerine Olive, Fruits & Nuts

25

N-Nuts, G-Gluten, H- Halal; A - Alcohol, D - Dairy, VE-Vegan

F - Fish Gelatin, P - Pork Gelatin, B - Beef Gelatin