

DESSERT

Olive Oil Cake 20

Crème fraîche whip cream, lemon sherbet

Milk Chocolate Mousse 20

Hazelnut ice cream, chocolate chiffon, toasted praline

Mille-Feuille 20

Puff pastry, vanilla Bavarian cream, caramelized apple

Profiteroles 20

Brown butter ice cream, toasted pecan tuile, brûléed banana,
buttered
rum caramel

'Two Peas in a Pod' berries & Chantilly 18

Daily house-made ice cream & sorbet 18

CHEESE PLATTER 25

Cambozla - Germany - Cow

Bold blue cheese with sweet and nutty characteristics

Saint Angel - France - Cow

Creamy and buttery triple crème with a touch of sweetness

Cana de Cabra - Spain - Goat

Creamy and dense with a citrusy, lemon tang finish

Manchego - Spain - Sheep

Firm and compact consistency with a buttery texture