

LE BOUCHON BRETON

LA FARANDOLE DES FROMAGES

L'Assiette de Fromages Assorties (5 pieces) £10

Le Chariot

(3 piece) £7.50

(5 piece) £10

(7 piece) £12

LES DESSERTS

Mousse au Chocolat et Langue de Chat £6.50

Banyuls Reserve de la Tour Vielle £8/£46

Creme Brulee £6.50

Poire Belle Helene, Glace a la Vanilla £6.95

Warm Poached Pear with Chocolate Sauce and Vanilla Ice Cream

Coteaux du Layons "Saint Lambert" Domaine Vincent Ogereau 2005 £7/£36

Tarte Tatin Glace Vanille et Sauce Caramel £7.95

Upside Down Caramel Baked Apple Tart with Vanilla Ice cream

Castelnaud de Suidruiraut, Sauternes 2002 £10/£60

Tarte au Citron, Coulis de Fruits Rouge £7.50

Traditional Lemon Tart served with a Red Fruit Coulis

Muscat Beaunes de Venise, Domaine de Durban 2006 £8/£44

Clafouti aux Pruneaux et Creme a l'Armagnac £7.50

Warm 'Clafouti' with Brandy Soaked Prunes and Cream

Muscat Beaunes de Venise, Domaine de Durban 2006 £8/£44

LES COUPES

Selection de Glaces (Please ask for flavours of the day) £5.95

Selection de Sorbets (Please ask for flavours of the day) £5.95

La Dame Blanche £5.95

Vanilla Ice Cream with Chocolate Sauce and Chantilly

Le Coupe Colonel £6.95

Lemon Sorbet with Vodka

Le Coupe Malibu £6.95

Coconut Sorbet, Poached Pineapple, Malibu, Chantilly and Coconut Chips

HEAD CHEF: OLIVIER RIPERT

All prices are inclusive of VAT and a discretionary 12.5% service charge will be added to your bill.
Some of our products may contain nuts. Please inform the waiting staff if you have any food allergies.