



DESSERT MENU

DESSERTS

Santorini Pistachio Pallete <i>apricot / exotic fruits / verbena / green apple sorbet</i>	25
Cucumber Confit <i>olive oil cake / lemon / cucumber / tarragon</i>	25
Bitter Chocolate Tart <i>carob / sweet aubergine / marjoram ice-cream</i>	25
Selene <i>caramel sphere / apple geranium / mastic / grape sorbet / almond</i>	35

SWEET WINES / 50ML — 100ML

Hatzidakis, Vinsanto 2004, Assyrtiko blend, Santorini, Greece	10 — 14
Karamolegos, Vinsanto 2009, Assyrtiko/Aidani, Santorini, Greece	12 — 18
Donnafugata, 'Ben Rye' 2018, Passito di Pantelleria, Sicily, Italy	14 — 20
Argyros, Vinsanto 12 year old 2002, Assyrtiko blend, Santorini, Greece	15 — 25
Argyros, Vinsanto 20 years barrel-aged 1995, Assyrtiko blend, Santorini, Greece	17 — 28
Château Rieussec 2005, Sauternes, Bordeaux	18 — 30
Château d'Yquem 2011, Sauternes, Bordeaux	84 — 140

Please inform our staff of any allergies or dietary restrictions.
Vegetarian options are available upon request.
All prices are in Euros €