

## DESSERTS MENU

# BOULEVARD *Brasserie*

### DESSERTS

CLASSIC CREME BRULEE.....	5.95
VALRHONA CHOCOLATE TART.....	6.95
chantilly cream	
CARROT CAKE.....	6.95
vanilla icing & cinnamon ice cream	
ETON MESS.....	6.95
strawberries, crumbled meringue, cream & vanilla ice cream	
BAKED VANILLA CHEESECAKE.....	6.95
raspberry compote	
ROQUEFORT CHEESE.....	6.95
biscuit and apple chutney	
CHERRY CLAFOUTIS.....	6.95

ICE CREAM (mix of 3 scoops)..... 4.95  
chocolate, strawberry, vanilla,  
pistachio & cinnamon

SORBET *pb* (mix of 3 scoops)..... 4.95  
lemon, mango & raspberry

..... MIX AND MATCH .....

### DESSERT WINES

MUSCAT DE RIVESALTES.....	5.50
CHATEAU DE JAU 2015	
MONBAZILLAC DOMAINE.....	5.75
DE L'ANCIENNE CURE 2014	
BANYULS RIMAGE LES.....	6.25
CLOS DE PAUPILLES 2014	
PORT LATE BOTTLED VINTAGE... 6.75	
TAYLORS 2011	

### MINIATURE CAKES & TARTS

- VALRHONA CHOCOLATE TART  
chantilly cream
  - PASSION FRUIT POSSET MERINGUE
    - CARROT CAKE  
vanilla icing
- EACH 3.00 / ALL 7.50 -

### RASPBERRY MACARONS

- 3 PIECES 4.50 -

### FRENCH CHEESE BOARD

COMTE • SAINT MAURE • FOURME  
D'AMBERT • MUNSTER  
served with quince jelly & celery

- 9.95 -

### LIQUID DESSERTS

ESPRESSO MARTINI.....	7.95
Eristoff vodka, Kahlua, creme de cacao white & espresso coffee	
BRANDY ALEXANDER.....	7.95
Courvoisier cognac, creme de cacao dark & double cream	
GOLDEN CADILLAC.....	7.95
Galliano, creme de cacao white & double cream	
ANGEL'S TREAT.....	7.95
Brugal anejo rum, Disaronno amaretto & double cream	
TEQUILA MOCHA.....	9.95
Patron XO cafe tequila, milk, cream & chocolate purée, served with whipped cream & chocolate sprinkles	

(v) Indicates vegetarian dishes (pb) Indicates plant-based (vegan) options

A discretionary service charge of 12.5% will be added to your bill.

Please notify a member of staff if you have an allergy or ask for further allergen information.