



## LES DESSERTS

### HEY HONEY 8

Honey, ginger & honeycomb ice creams, crushed meringue

### TATIN 8

Traditional "tarte tatin", salted caramel ice cream

### FONDANT 7

Chocolate fondant, vanilla scoop

### BABA 9

Rum Baba, dark rum & Chantilly

### SUZETTE 8

Crêpe « Suzette », orange sauce & Grand Marnier

### PAVLOVA 8

Roasted pineapple, meringue & passion fruit sorbet

## SCOOPS

2

Vanilla	Coffee	Peanut butter	Chocolate
Salted caramel	Hazelnut	Pistachio	Strawberry
Honeycomb	Raspberry	Lemon	Mango

### LE CHARIOT DE FROMAGES

3 pcs / 7 6 pcs / 13

Cheese trolley from the Terroirs of France

## TEAS & HERBALS

BY



### BLACK TEA

3

LONDON BREAKFAST

EARL GREY

AFTERNOON

### GREEN TEA

3.5

GREEN TEA "SENCHA"

JASMINE FLOWER

MANGO & BERGAMOT

### WHITE TEA

3.7

WHITE PEONY

COCONUT TRUFFLE

### HERBALS

4

GOLDEN CAMOMILE

LEMON & GINGER

BAKED APPLE

PEPPERMINT / FRESH MINT

VERY BERRY CRUSH

CUCUMBER & MINT

## COFFEES

FRENCH PRESS "CAFETIÈRE"

4

NESPRESSO / RISTRETTO

3.5

AMERICANO / DOUBLE ESPRESSO

3.7

CAPPUCCINO / LATTE

3.8

FLAT WHITE

3.8

MOCHA

4

DECAF/SOYA MILK 0.20

ADD CHANTILLY TOP 0.50

ADD SYRUP (VANILLA/HAZELNUT ) 0.25

HOT CHOCOLATE *BY WHITTARD*

4.5

CHAI LATTE

3.5



## DESSERT IN A GLASS

BELLEVUE MARTINI	9
Vodka Absolut Blue, Baileys, shot of espresso	
NOCCIOLA MARTINI	9
Vodka Absolut Blue, Frangelico, Cream, Hazelnut syrup	
ESPRESSO MARTINI	9
Vodka Absolut Blue, Kahlúa, Espresso shot & Vanilla	

## DIGESTIFS

COGNAC MARTEL	VS	6
COGNAC A E DOR	VSOP	15
COGNAC DELAMAIN	X.O	19
ARMAGNAC, BARON DE SIGOGNAC	VS	8
ARMAGNAC, DARTIGALONGUE	VSOP	9.5
CALVADOS CHÂTEAU DU BREUIL	VSOP	7
CALVADOS QUERVILLE		8
CALVADOS LECOMPTE	12 ANS	15
EAU DE VIE - FRAMBOISE / POIRE / QUETSH		9.5

(SERVED IN 50 ML)

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A 12.5% discretionary service charge applies

-Pricing includes VAT at 20%

*BelleVue*  
RESTAURANT