COQ d'ARGENT

LES DESSERTS

FONDANT AU CHOCOLAT NOIR 14
Warm dark chocolate and pistachio fondant, vanilla ice cream
Port 10yr old Tawny, Fonseca, Portugal NV. 17.00

CRÈME BRÛLÉE 10
Vanilla crème brûlée, lemon madeleines
Tokaji Late Harvest 'Katinka', Patricius, 2023. Hungary 22.00

FRUIT DE LA PASSION 12
Passion fruit posset, red fruits
Moscato d'Asti, Bricco Quaglia, Piedmont, 2024. Italy 9.00

CITRON 15
Lemon parfait, meringue, sorbet
Sauternes 'Les Garonnelles', Lucien Lurton, 2023. France 14.00

FRAÎCHEUR D'ANANAS VG ON REQUEST 11
Vanilla-poached pineapple, mango, passion fruit espuma, mango sorbet
Mount Horrocks,"Cordon Cut'' Riesling 2024. Australia 20.00

CAFÉ GOURMAND 12
Coffee of your choice with three different mini desserts

GLACES ET SORBETS V/VG 4.5
Homemade ice cream | Homemade sorbet

SÉLECTION DE FROMAGES 23
Beillevaire French farmhouse cheeses, Williams pear chutney

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT.

SWEET WINES BY THE GLASS

	100ml
Moscato d'Asti, Bricco Quaglia, Piedmont, 2024. Italy	9
Domaine des Baumard, Carte d'Or, Côteaux du Layon, 2023. France	10.5
Sauternes 'Les Garonnelles', Lucien Lurton, 2023. France	14
Tokaji Late Harvest 'Katinka', Patricius, 2023. Hungary	22
Mount Horrocks, "Cordon Cut'' Riesling 2024. Australia	20
Fattoria dei Barbi, Vin Santo 2015. Italy	22.5
	12ml
Disznóko,Dorgó Vineyard,"Eszencia" Tokaji 2007. Hungary *Served on a crystal angel spoon — a delicate and elegant presentation of this rare essence*	10.5

FORTIFIED WINES BY THE GLASS

	100ml
Port late bottle vintage,Quinta do Crasto Late Bottle, 2017. Portugal	12
Graham's, Six Grapes. Portugal	9
Port 10yr old Tawny, Fonseca, NV. Portugal	17
Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. France	10.5
Château Lerys, Muscat de Rivesaltes NV. France	11
Chambers, "Rosewood Vineyards''Muscat NV. Australia	12
Blandy's Malmsey, 10 Years Old. Portugal	13
Quinta Do Castro, Colheita, 2003, Portugal, 750ml	155
Graham's Tawny Port, 30yr, Portugal, 750ml	250

Create your personal Sweet Wine Flight by choosing three 50ml wines from the list above

DIGESTIFS & AFTER DINNER

GRAPPA, COGNAC, ARMAGNAC & CALVADOS

	50ml
Grappa di Tignanello, Antinori, Italy, 42%	18
Dartigalongue Bas Armagnac XO, France, 40%	17.5
Dupont Pays d'Auge, France, 42%	15
Courvoisier XO Cognac, France, 40%	38.5

WHISKY

	50ml
The Dalmore 12 Year Old	14.5
Macallan 15 Year Old Double Cask	40