

spirits

whisky

<i>lagavulin 16yo</i>	30
<i>dalmore 15yo</i>	35
<i>suntory yamazaki 12yo</i>	46
<i>pappy van winkle special reserve 15yo</i>	124
<i>the macallan time space mastery</i>	250

brandy

<i>rémy martin 1738</i>	23
<i>darroze 30yo les grands assemblages</i>	38
<i>hennessy xo</i>	54
<i>rémy martin louis XIII</i>	400

tequila

<i>fortaleza reposado</i>	24
<i>don julio 1942 anejo</i>	75
<i>clase azul reposado</i>	70

digestif

<i>chartreuse yellow</i>	14
<i>capreolus perry pear eau de vie</i>	38
<i>nonino picolit grappa</i>	45

full spirits list available

dessert

salted caramel ice cream sundae	16
<i>candied peanuts and popcorn</i> <i>hot fudge sauce</i>	

coconut panna cotta	16
<i>tropical fruit, yuzu</i>	

rhubarb	16
<i>rice croquant, rhubarb litchee compote</i> <i>matcha and pistachio sorbet</i>	

caramelised apple confit	16
<i>whipped crème fraîche</i>	

hibiscus poached pear	17
<i>caramelised puff pastry</i> <i>gianduja ice cream</i>	

dark chocolate and passion fruit	17
<i>chocolate custard cake, bitter caramel</i> <i>passion fruit sorbet</i>	

dessert wine

20 y.o. tawny port
<i>sandeman, portugal n.v. (4.5l. bottle)</i>
18/750

moscato d'asti
<i>pio cesare, piedmont, italy 2022</i>
15/75

vintage port, warre
<i>portugal 1994</i>
35/250

niagara icewine vidal 'gold'
<i>inniskillin, ontario, canada 2021 (375ml bottle)</i>
30/95

tokaji édes szamorodni
<i>szepsy, tokaj, hungary 2017 (500ml bottle)</i>
28/130

blandy's madeira sercial
<i>portugal, 2008 (500ml bottle)</i>
28/130

château d'yquem
<i>sauternes, france 2010</i>
95/750

executive chef benjamin boeynaems
chef jean-georges vongerichten

due to the presence of allergens in our kitchen, we
unfortunately cannot guarantee any menu item completely free
from a particular allergen.

all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.