

The
CHARLES
GRAND BRASSERIE & BAR

DESSERTS & DIGESTIFS



A la carte Desserts

House ice cream 11

2020 Liliac & Kracher Ice Wine (Feteasca Regala)-Transylvania, RO 60ml 25

Soufflé chocolate tarte, Jersey milk ice cream 24

NVHenriques & Henriques 15 YO (Malvasia)-Madeira, PRT 60ml 25

Savarin Aux fruits, Citrus, Grand Marnier, vanilla 26

1996 Château Rabaud Promis (Sauvignon/Semillon)-Sauternes, Fr 60ml 29

Selection of cheeses, Condiments & crackers 42

1988 Baumard 'Quarts de Chaume' (Chenin Blanc)-Loire Valley, Fr 60ml 50

Balvenie Desserts

Celebrating World Whisky Day and craftsmanship, Head Pastry Chef Rhiann Mead has partnered with Balvenie to create three desserts that perfectly pair with Whisky's from Balvenie's range.

Only available during the Month of May.

Rosemary sea salt chocolate 4

DoubleWood 12 Year Old Single Malt Scotch Whisky 16

Malted crème caramel 16

21 Year Old Portwood Single Malt Scotch Whisky 60

Cranachan, honey & red berries 18

25 Year Old Single Malt Scotch Whisky 150

Trolley Selection

Selection of cakes 17

Russian honey
Fig leaf cheesecake
Marjolaine
Tiramisu tarte

Petit fours 4 each

Gummy bears
74% Dark chocolate
Orange caramel mou
Chocolate peanut

Petit fours 8 each

Chocolate & feuillatine bar
Macarons
Lemon, olive oil & polenta
Cannoli with ricotta filling
Chocolate flake
Canelé

Coffee

Espresso	4.5
Long black	5 5.5
Capuccino	5 5.5
Latte	5 5.5
Flat white	5 5.5
Batch brew	5
Cold brew	6
Affogato	18

Organic Artisan Tea by Mayde Tea 6 each

Australian native
Digest
Green sencha, jasmine &
rose
Serenity
Earl Grey
English breakfast

Digestifs

Amaro & liquers

Fernet Branca	12
Amaro Montenegro	11
Brookie's Macadamia	10
Frangelico	10
Villa Massa Limoncello	10
Cointreau	9
Dubonnet	9
Pernod Ricard	16

After dinner cocktails

Espresso Martini	24
Old Fashioned	24

Cognac

Francois Voyer XO Gold	40
Dudognan Napoleon 15 years	22

Armagnac

Delord 2002 BA	30
Comte de Lamaestre 1967 BA	45

