



Les Desserts

Et suggestions “accord mets et vins”

Crème brûlée à la Vanille Bourbon £8.00

2018 Coteaux du Layon, Saint Aubin, Domaine Cady £14.45

Fondant au chocolat 70%, glace aux fruits rouges £10.00

Hot chocolate fondant with red berries ice cream

2011 Cross Riversaltes, Gérard Bertrand, Languedoc-Roussillon £11.50

Soufflé à l'églantine et sa glace au yaourt £11.50

Rose hip soufflé with a yoghurt ice cream

1999 Lanson Gold Label £14.00

Crêpes Suzette à la Victor

£11.50 or for 2 £16.00

2018 Jurançon Moelleux, « Cuvée Mon Plaisir » Domaine de Souch £12.00

Tarte Tatin à la poire, glace au gingembre £8.50

Pear Tatin with ginger ice cream

“Moscow Mule” £9.50

Sélection de glaces et sorbets £9.00

Selection of ice cream and sorbet

Deutz Brut £12.00

**Assortiment de trois fromages affinés de notre
fromager “Beillevaire” £13.00**

A Cheese selection from our cheesemonger “Beillevaire”

2014 Grenat, Rivesaltes, Mas des Caprices £11.00

*An optional 12.5% service charge will be added to the bill and Value Added Tax is included in the price.
Please inform your server if you have any food allergies or special dietary needs*

opening hours for Lunch and Dinner

Monday to Friday

12.00pm-22.00pm

Saturday

18.00pm-22.00pm

www.saintjacquesrestaurant.com