



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 à la pistache £10.00

Hot chocolate fondant with pistachio ice cream

2017 Grenat, Rivesaltes, Mas des Caprices, Languedoc-Roussillon 🌿 £11.00

Soufflé à la framboise et sa glace vanilla, sauce Cardinale £11.50

Raspberry soufflé with vanilla ice cream and Cardinale sauce

2010 Château Castelnau de Suduiraut, Sauternes £10.50

Crêpes Suzette à la Victor

£11.50 or for 2 £16.00

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

Tarte fine aux pommes et sa glace au gingembre confit, flambée au Calvados £8.50

Warm apple tart with confit ginger ice cream, flambée with Calvados

2018 Gewurztraminer Grand Cru Brand “Vendange Tardive” £11.00

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