ST JACQUES

Les Desserts

Et suggestions "accords mets et vins"

Crème brulée à la vanille £10.50
2020 Château Suduiraut, Castelnau de Suduiraut, Sauternes £16.00

Tarte Tatin pour 2 aux coings, glace au gingembre £25.00
Quince tart Tatin for two with ginger ice cream
🌱 *2018 Riesling Grand Cru Brand, Domaine Hurst £14.50*

Soufflé poire belle Hélène £14.00
Pear belle Hélène soufflé
2020 Château Suduiraut, Castelnau de Suduiraut, Sauternes £16.00

Crèpes Suzette à la Victor
£18.00 or for 2 £30.00
🌱 *2018 Gewurztraminer Grand Cru Brand, Domaine Hurst £14.50*

Fondant chocolat, glace praline £14.00
Chocolate fondant, praline ice cream
🌱 *2021 Maury Grenat, Mas Mudiglizia £15.00*

Omelette norvégienne Irish coffee £15.50
Irish coffee baked Alaska
🌱 *2021 Maury Grenat, Mas Mudiglizia £15.00*

Assortiment de fromages affinés de notre fromager "Beillevaire" £15.00
A Cheese selection from our cheesemonger "Beillevaire"
NV Riversaltes Tuilé, Hors d'Age, Domaine Brial £13.50

We are dependent on market availability and weather conditions, if any of our products are not available please be understanding.
An optional 15% service charge will be added to the bill and Value Added Tax is included in the price.
Allergies: Please inform us immediately of any intolerances with food products, our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.
🌱 Organic wine