

# CHEESE

## ARTISAN CHEESE TROLLEY *DN*

choice of 3 or 6

served with a selection of condiments and crackers

163 / 318

# DESSERTS

*\*some classics need time to be crafted, please allow 20 minutes*

|   |     |
|---|-----|
| <b>Baked Alaska*</b> <i>DEN</i>   | 132 |
| sponge cake, vanilla ice cream, meringue  |     |
| <b>Country Club Soufflé*</b> <i>DE</i>  | 110 |
| Grand Marnier, chocolate, vanilla or ginger<br>with English cream and ladyfingers   |     |
| <b>Apple Tarte Fine</b> <i>DEN</i>  | 122 |
| vanilla ice cream, caramel sauce  |     |
|  <b>Kirsch Pancakes</b> <i>DE</i>        | 132 |
| cherry sorbet, Kirsch butter cream, fresh cherries  |     |
|  <b>Pear</b> <i>DENGf</i>                | 132 |
| poached in red wine, blackcurrant ice cream, pistachio  |     |
|  <b>Mille-Feuille 2.0</b> <i>DE</i>      | 132 |
| Madagascar vanilla, salted caramel, white chocolate   |     |
|  <b>Cherry Chocolate Tart</b> <i>DEN</i> | 132 |
| Kirsch cherries, homemade vanilla ice cream   |     |
|  <b>Paris-Brest</b> <i>DEN</i>           | 132 |
| pâte à choux, praline cream, hazelnuts  |     |
| <b>Pêche Melba</b> <i>DEN</i>   | 128 |
| poached peach, vanilla ice cream, raspberry   |     |

Please inform us of any dietary requirements

 chef's signature   *D* dairy   *E* egg   *N* nuts   *Gf* gluten-free