



M<sup>LA</sup>OMIE  
*London*

CANNES - MONACO - LONDON

Executive Pastry Chef : Mathieu MARCHAND

## *Deserts*

<b>Affogato (V) (G)</b>	£8
Vanilla ice cream topped with hot espresso	
<b>Tiramisu (V)</b>	£16
Traditional tiramisu, mascarpone cream, espresso soaked biscuits	
<b>Saint-Honoré</b>	£16
Crunchy puff pastry, salted caramel, vanilla cream, caramelised vanilla cream puff	
<b>Chocolate &amp; Pecan Mille Feuille</b>	£17
Caramelised puff pastry, chocolate namelaka, pecan cream	
<b>Cookie (V) - to share</b>	£31
Served with dark chocolate, salted butter caramel, vanilla ice cream, pecan	
<b>Soufflé au Chocolat (V) (G)</b>	£17
Chocolate and hazelnut soufflé, coffee ice cream, custard cream	
<b>Strawberry and Yuzu Pavlova (V) (G)</b>	£17
Crunchy meringue and yuzu cream, confit fresh strawberry	
<b>Pistachio Sundae (V) (G) - to share</b>	£32
Caramelised pistachio, caramelised popcorn, chocolate sauce, salted toffee sauce	
<b>Churros (V) - to share</b>	£27
Served with salted caramel sauce, Nutella, vanilla whipped cream, chocolate pearls	
<b>Fresh Fruits Platter (VG) (G)</b>	£35
<b>Selection of Ice Creams and Sorbets (V) (G)</b>	£4/scoop
<b>Celebration Platter</b>	£75
A festive selection of seasonal delights, for 3/4 people	

*V: Vegetarian - VG: Vegan - G: Made without gluten*

*A suggested discretionary service charge of 14% will be added to your final bill, all prices are inclusive of VAT*