

# *Desserts*

Isabel crêpes with chocolate and banana (v) 14

Affogato al caffè with Bali vanilla ice cream, chantilly and a cigarette biscuit (v) 9

Nutty chocolate mousse with vanilla brûlée and lemon yogurt sorbet (v) 17

Silky Tiramisú (v) 16

Isabel “Eton mess” (v) 15

Pistachio and peppercorn fondant with saffron ice cream (v) 18

Cafe gourmand (v) 10

Ice creams (v) & sorbets (ve) two scoops 10



## *Digestives*

Capovilla - Grappa di Brunello di Montalcino 27

Jacopo Poli - Grappa di Sassicaia 4yo 50

## *Sweet wine*

La Fleur d'Or Sauternes 2016 12

Vinsanto, Antinori 2016 14

Tokaji Aszú 6 Puttonyos, Oremus 2013 30

(ve) vegan | (v) vegetarian

**please inform your waiter if you have any food allergies**

a 15% discretionary service charge will be added to your bill | prices include VAT