



Dessert

Tart au Citron of lemon, pastry & cream NF	\$12
Chocolate Ganache Tart with roasted strawberries NF	\$12
Vanilla Creme Brulee with candied orange GF NF	\$13
Caramelised Apple Tarte Tatin with hokey pokey ice cream NF	\$12
Vanilla & Biscoff Cheesecake with caramel fudge sauce NF	\$12
Blueberry Bavarois cream mousse, with blueberry coulis & freeze dried raspberries NF	\$11
Chocolate Coated Dome filled with praline mousse on an oreo crumb, served with hokey pokey ice cream	\$14
Three Mini Lemon Cakes with lemon cream cheese frosting NF	\$9
Add Gelissimo Gelato hokey pokey ice cream or Vanilla ice cream NF	\$4

GF = Gluten Free; **NF** = Nut Free; * = On Request **100% Plant Based Menu**

THE CHAMPAGNERIA

