

DESSERTS

£8.50

WITH OUR SUGGESTED
DESSERT WINES AND PORTS
FOR A PERFECT COMBINATION

NORMANDY TARTE AUX POMMES

WITH CALVADOS CRÈME

(Jurançon La Magendia, Clos Lapeyre 2019 - £11.00)

BAKED CHEESECAKE

WITH BERRY COMPOTE AND WHITE CHOCOLATE

(Monbazillac, domaine de l'ancienne cure 2021 - £8.50)

CRÈME BRULÉE

(Sauternes Château Filhot Cru Classee 2015 - £15.00)

TARTE AU CITRON

WITH ITALIAN MERINGUE

(Jurançon La Magendia, Clos Lapeyre 2019 - £11.00)

HONEYCOMB ICE CREAM

WITH CHOCOLATE SAUCE AND CRÊPE DENTELLE

(Muscat de Rivesaltes, Château de Jau 2022 - £8.50)

MOUSSE AUX TROIS CHOCOLATS

DARK AND WHITE CHOCOLATE WITH CHOCOLATE GANACHE AND
CHOCOLATE BISCUIT CRUMB

(Maury Rouge, Mas Amiel 2021 - £10.00)

£16.95

PLATEAU DE FROMAGES FRANÇAIS

from La Normande Á Londres

Dow's Ruby Port - £9.00-Smith Woodhouse Tawny 10 year old - £13.00

or Warres Quinta da Cavadinha 2005 - £18.00

Some dishes may contain nuts or nut oil Allergies information available

Luc's Brasserie does not knowingly sell food that contains genetically modified ingredients