

DESSERTS

£8.50

PEACH TARTE TATIN

WITH PISTACHIO ICECREAM

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

LUC'S PROFITEROLE

WITH SALTED CARAMEL CREAM AND CHOCOLATE SAUCE

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

CRÈME BRULÉE

(Sauternes Château Filhot Cru Classée 2016 - £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 2020- £10.00)

£16.95

PLATEAU DE FROMAGES FRANÇAIS *from La Normande Á Londres*

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

Some dishes may contain nuts or nut oil Allergies information available

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