Café
Twenty Two

CAFE

22

DESSERTS MENU

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. A £3.00 cover charge per person will be added to your bill. Please inform your server if you have any food allergies or special dietary needs.

COFFEE

Espresso	6.5
Macchiato	6.5
Cappuccino	6.5
Latte	6.5
Americano	6.5
tease *Matcha latte*	7
Turmeric & Chai latte	6.5

TEA

Assam Malt 2nd Flush	6.5
Earl Grey	6.5
Hand Rolled Oolong	6.5
Darjeeling 2nd Flush	6.5
Mountain Green	6.5
Matcha Green Velvet	6.5
White Silver Buds	6.5

HERBAL

Lemon Verbena	6.5
Olive Leaves	6.5
Chamomile	6.5
Wild Mountain Mint	6.5
Lemongrass	6.5
Rooibos	6.5
Peppermint	6.5

DESSERTS

Madeleines au beurre noisette, sauce butterscotch 12
Brown butter madeleines, butterscotch sauce

Profiteroles, glace vanille, sauce chocolat chaud 12
Profiteroles, vanilla ice cream, warm chocolate sauce

Tarte Tatin aux pommes, glace vanille (à partager) 24
Apple tarte Tatin, vanilla ice cream (to share)

Crème brûlée à la vanille, biscuit breton, (à partager) 22
Vanilla crème brûlée, Breton biscuits (to share)

Sélection de glaces et sorbets de saison 10
Selection of ice creams & seasonal sorbets

Assiette de fromages 24
Cheese plate

COCKTAILS

Il Tiramisu 18
Hennessy Cognac, Belvedere coffee dirty brew, amaretti biscuit, cream

Call Me Honey 27
Don Julio Reposado & Don Julio 1942 Anejo, Cocchi Americano, cedro,
Beesou honey aperitif

Allure 21
Grey Goose Vodka, St Germain elderflower, passion fruit, almond, Champagne

SWEET WINES

2022 Sauternes, Château Roumieu. Bordeaux, Francee	10
2022 Sauternes, Château d'Yquem. Bordeaux, Francee	59
2003 Vintage Port, Graham's. Douro, Portugalce	15
20-Year-Old Tawny Port, Graham's. Douro, Portugal	22
2022 Passito di Pantelleria, Ben Ryé, Donnafugata. Sicily, Italy	19
2017 Gold Label 6 Puttonyos Aszú, Royal Tokaji. Tokaj, Hungary	24
2023 Cabernet Franc, Ice Wine, Inniskillin. Niagara, Canada	31
2000 Vin de Constance, Klein Constantia. Constantia, South Africa	39