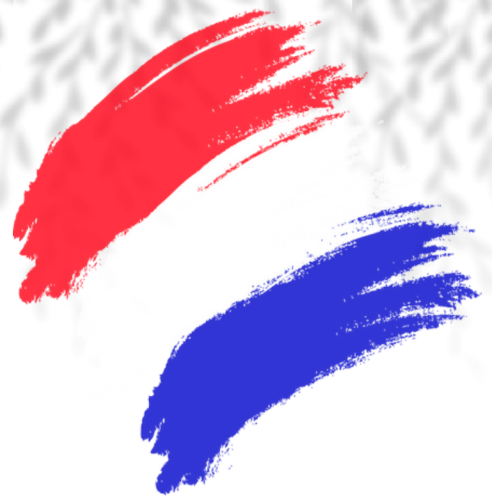


Bistro 32

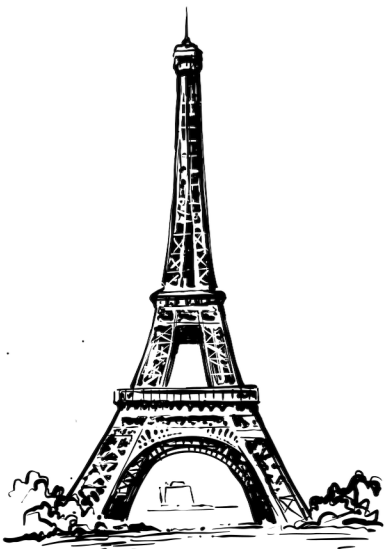


Dessert

Vacherin-meringue, fresh berries, sorbet, ice cream, coulis	18.5
Classic crème caramel, almond tuile, whipped cream	18.5
Warm soft centre chocolate tart, raspberry sauce, ice cream	18.5
Selected French cheeses, lavash, pear, date rolada	23.5

Dessert Wine

Chartreuse de Coutet Barsac 375ml	63.5
Heggies Botrytis Riesling 375ml	39.0
By the glass 120ml	15.0
Peter Lehmann Botrytis Semillon 375ml	46.0
M. Chapoutier Coufis Viognier 375ml	49.5



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Credit card fees apply
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