

the tavern

the tavern cuisine features european classics, using different cooking methods and blending authenticity, tradition, and innovation

Est. 2014

cheese & dessert

artisan cheese plate, raisin bread, lavosh, dried fruits
1 cheese (60gr.) 1,980 3 cheese (90gr.) 2,640 5 cheese (150gr.) 3,960

"G" chocolate mousse, honey ice cream, salty caramel sauce
1,540

"S" "G" creme brulee, mixed berry sorbet
1,540

apple & pecan nut crumble, mandarin sorbet
1,540

montblanc,raspberry sorbet
1,540

"G" seasonal fresh fruits
2,310

"G" ice cream or sorbet (per scoop)
550

sommeliers recommended digestif

castelnau de suduiraut 2015
2,200

selvarey owner's reserve rum
2,750

paul giraud 15 years cognac
2,750

"S" signature dessert "G" gluten free

to greater ensure the quality of your dining experience,
please let us know if you have any food allergies or special food requests we can cater for.
the prices listed (tax included) are subject to a 15% service charge.