

# 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 (6ogr.) 1,980 3 cheese (9ogr.) 2,640 5 cheese (15ogr.) 3,960

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

"D" carrot cake, orange, olive oil  
1,540

honey french toast, brioche, mascarpone, pollen, finger lime  
1,540

"S" montblanc, raspberry sorbet  
1,540

"treasure martini"  
selvarey chocolate rum, espresso, caramel ice  
2,200

"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 "D" dairy free

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.