

LES DESSERTS

PÂTISSERIE & ICE CREAMS

Vanilla Éclair ⑤ £6.25
Light choux pastry filled with Madagascan vanilla infused cream topped with vanilla fondant.

Robineau Gateau ⑤ £7.05
Our famed chocolate gateau with layers of chocolate sponge and dark chocolate ganache is quite simply mouth-watering. Our ganache is made with fresh cream and dark chocolate (min.55% cocoa solids). Coated with crispy chocolate.

Praline Torte with Raspberry & White Chocolate Chantilly Cream ⑤ £7.15
A crispy Hazelnut praline base topped with a layer of chocolate ganache and a White chocolate and Raspberry Chantilly.

Chocolate & Caramel Meringue ⑤ ⑥ £6.85
Crispy meringue topped with Caramel Cream, Chocolate Brownie pieces, Soft Caramel and Chocolate Mousse.

Frangipane Tart ⑤ £6.60
Crispy all butter sweet pastry case, baked until golden filled with jam and almond frangipane topped with poached and fresh fruit.

Almond Chocolate Caramel Delice ⑤ £6.85
Almond Macaroon sponge topped with a chocolate ganache, toffee mousse, Vanilla Chantilly Cream & soft Caramel

Custard Tart with Vanilla Chantilly ⑤ £6.25
Crispy all butter sweet pastry case, baked until golden filled with a rich egg custard sprinkled with grated nutmeg

Lemon & Blackcurrant Cheesecake £6.85
A toasted almond biscuit base with Lemon Cheesecake topped with a Blackcurrant Gel and fresh Blackcurrants

∞ Accompaniment
Add Vanilla Ice Cream £1.95
Add Chantilly Cream £1.95

∞ ROBINEAU TASTING PLATTER ∞

£14.50

Strawberry Tart · Lemon & Blackcurrant Cheesecake
Chocolate & Caramel Meringue · Vanilla Éclair · Vanilla Ice Cream and Raspberry Coulis.
Serves one person as a large dessert or two people sharing

Raspberry Meringue Sundae ⑤ ⑥ £8.75
Vanilla Ice Cream with Meringue pieces, Raspberry Compote, Raspberry Coulis and Chantilly Cream.

Chocolate Brownie Sundae ⑥ £8.75
Chocolate Almond Brownie, Vanilla Ice Cream, Chantilly Cream and Salted Caramel Sauce topped with Marshmallows and Chocolate Chips.

SCONES

∞ ROBINEAU CREAM TEA ⑤ £9.50

A homemade fruity scone, made with a secret recipe from the Connaught Hotel in London, served with Vanilla cream and Tiptree Strawberry Jam. Served with Tea or Coffee.

Fruit Scone ⑤ £4.95
Homemade, served with butter and Tiptree Strawberry Jam.

Cheese Scone ⑤ £4.45
Homemade all butter scone with cheddar cheese top, served with butter.

TEA, COFFEES & CHILLED DRINKS

Yorkshire Tea (pot for one/ two)	£4.30/£7.90
Café Blend/Decaffeinated Coffee	£4.50
Cappuccino/Flat White	£5.20
Mocha	£5.95
Latte – Traditional or with syrup (Caramel, Hazelnut or Vanilla)	£5.20/£5.70

Add a handmade Parisian Macaroon, £2.10

HOT CHOCOLATE £4.95
Café Vinci's Hot Chocolate Heaven, luxury Italian style hot chocolate blended with Acorn Dairy's organic semi skimmed milk *Add whipped vanilla cream, marshmallows & chocolate flakes* £6.25

LOOSE LEAF TEAS £4.70
Taylors of Harrogate finest teas in a teapot for one, served with milk or lemon
English Breakfast, Earl Grey, Green Tea, Yorkshire Tea, Decaffeinated

HERBAL TEAS £4.70
Pot for One Peppermint, Orange & Lemon

CAFETIERES £6.50/£13.50
Café Vinci's finest freshly ground beans, cafetières for one serve almost 2 cups whilst cafetières for two serve 4 cups Cafetières (for one or two)

Costa Rica - A medium bodied coffee with nutty undertones
Java - Full bodied coffee with tones of chocolate
Decaffeinated - Made with the finest Arabica beans with approximately 99% caffeine

CHILLED DRINKS
Luscombe Organic Drinks £4.35
Wild Elderflower Bubbly, Raspberry Crush, Natural Apple Juice, Orange Juice, Hot Ginger Beer, Rhubarb Crush, Sicilian Lemonade (270ml)

Still or Sparkling Water (500ml) £2.65

⑤ Suitable for Vegetarians

⑥ Please let us know if you require this dish to be prepared Gluten Free