

Bistro du Vin

DESSERTS

CRÈME BRÛLÉE £7.50

Baked vanilla custard, glazed under sugar [V/NGI]

POT AU CHOCOLAT £7.50

Classic chocolate mousse with crème Chantilly [V/NGI]

VEGAN CHOCOLAT & BANANA POT £7.50

Rich chocolate and banana mousse with coconut and vanilla yoghurt [VGI/NGI]

GLACES ET SORBETS per scoop [V/NGI] £2.75

CAFÉ GOURMAND £8.95

Coffee of your choice with a selection of sweet treats

ASSIETTE DE FROMAGE £8.95 | £15.50

Selection of artisan cheese,
served with biscuits and chutney [For 2]

◇ £2.00 Supplement, per person

◇ Supplement for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce. Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



For further information on allergens please scan here.

[HOTELDUVIN.com](https://www.hotelduvin.com)