



Helena's

RESTAURANT

DESSERT & DRINKS

DESSERTS

Vanilla Pannacotta | €9,50

Served with Mango & Passion Fruit Jelly, Mango Compote, Coconut Sable & Mango Gel (1w, 7, 3)

Meringue Mille Feuille | €9,50

With Poached Rhubarb, Vanilla Custard, & Honey Chantilly Cream (3, 7)

Ferro Rocher Éclair | €9,50

Served with Hazelnut Whipped Mousse, Hazelnut Caramel, Chocolate Glaze & a Rich Chocolate Sauce (1w, 3, 7, 8h)

Apple Tart Tatin | €9,50

Apple Tatin with a Sable Base & Caramel Mousse
Served with a Caramel Glaze & Vanilla Pain De Gene (1w, 3, 7, 8a)

Chocolate Orange Brownie | €9,50

With Belgian Chocolate Ganache, Blood Orange Curd & Espresso Ice-Cream (3, 7)

COCKTAILS

Amaretto Sour | €15

Woodford Reserve, Disaranno, Fresh Lemon, Egg Whites, Sugar Syrup

Whiskey Sour | €15

Jameson, Fresh Lemon, Egg Whites, Sugar Syrup

Passion Fruit Martini | €14

Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Fresh Lime, Prosecco

Espresso Martini | €14

Ketel One Vodka, Freshly Brewed Espresso, Kahlúa, Sugar Syrup

Margarita | €14

Tequila, Orange Liqueur, Lime Juice, Simple Syrup

Aperol Spritz | €16

Aperol, Prosecco, Soda Water

Old Fashioned | €16

Red Breast 12, Bitters, Sugar Syrup, Orange Peel

Vespa Martini | €17

Vodka, Gin, Vermouth with Lemon Twist

Kiwi & Cream | €15

Vanilla Vodka, Kiwi Syrup, Simple Syrup & Lemon Juice

Allergen Information Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements gf - gluten free | 1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC



WHITE WINE

Les Fumees Blanches
Sauvignon Blanc

FRANCE | € 9 GL, € 37 BTL

Aromas of Citrus Notes of
Grapefruit and Lime, White
Flowers, Jasmine and a hint of
Smoke

Zagalia

Pinot Grigio

ITA L Y | €8.50 GL, € 37 BTL

A Medley of Tropical Fruit,
mingled with White Flowers on
the nose

Ardèche

Chardonnay

FRANCE | € 11 GL, € 48 BTL

Notes of Citrus Marmalade,
Acacia and Thyme

L'Amides Crustaces

Pinot Blanc

FRANCE | € 11 GL, € 48 BTL

Notes of Yellow Plum, Apple and
Peach and Fresh Citric Notes

Reserve G. Lorentz

Riesling

FRANCE | € 50 BTL

Refreshing Acidity, Lime, Granny
Smith Apple with a great
structure

REDWINE

Les Chaises

Merlot

FRANCE | € 10 GL, € 40 BTL

Delicious Juicy Plummy Fruits with
Mocha and Herbaceous Notes

D'Abruzzo Doc Jasci

Montepulciano

ITALY | € 10 GL, € 40 BTL

Fresh and Fruity taste, aftertaste of
Bitter Almond

Haut Le Grenière St Emilion

Bordeaux

FRANCE | €11 GL, €55 BTL

Aromas of Cassis, Blackberry and
Blackcurrant

ROSÉ WINE

Les Petit Es Jameslles

FRANCE | € 9 GL, € 37 BTL

Bright and fresh with Redcurrant,
Cherry, Rose, and a crisp, mineral finish



CHAMPAGNE

Moët Brut Impérial

FRANCE | €20 GL €120 BTL

The vibrant intensity of Green Apple and
Citrus fruit, the freshness of Mineral
Nuances and White Flowers

Moët Rosé Impérial

FRANCE | €27 GL €135 BTL

The lively and intense bouquet is full of
Red Fruits, a scattering of Rose Petals
inspires floral nuances, underscored with
a slight hint of Pepper

Moët Grand Vintage

FRANCE | €36 GL €180 BTL

Fresh with hints of Blood Orange and Star Fruit.
Black pepper, Dark Chocolate, Cinnamon, Dried
Flowers and new leather round off the bouquet

Moët & Chandon

TASTING FLIGHT | €35

Brut Impérial, Rosé Impérial & Grand
Vintage - 45ml

PROSECCO

Valdo Treviso Millesimato

ITALY | € 10 GL, € 40 BTL

Crisp and lively with Green Apple, Pear, White flowers,
and a delicate, refreshing sparkle

Valdo Rosé

ITALY | € 10 GL, € 45 BTL

Fresh and elegant with notes of Strawberry, Red
Berries, Floral Hints, and a Soft, Creamy Mousse



