Helenais

RESTAURANT

DESSERT MENU

VANILLA PANNACOTTA | €9.50

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

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)

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

