



SCARLETT
WINE BAR & RESTAURANT

Scarlett Sweet Treats

Sherbet Platter	180
Selection of 3 homemade sherbets	
Strawberry and Blueberry Cheese Cake	350
Fresh strawberry and blueberry Sablé breton crust whipped cream cheese	
Charcoal Pavlova	350
Black meringue pavlova yellow lemon meringue espuma, fresh berries, roasted black sesame, whipped cream	
Crispy Apple Pie, Caramel Ice Cream	350
Sautéed apple with calvados caramelized	
Chocolate Palet	350
70% Valrhona chocolate crunchy praline, apricot jus	
Frozen Yoghurt Sphere	350
Olive oil and lemon mousse, black truffle espuma	
Grand Marnier Soufflé	350
Traditional French dessert, orange liquor flavor	
Mille Feuille 'Grands Augustins'	350
Vanilla pastry cream in thousand layers	
Chocolate Fondant	350
Homemade melting chocolate cake, vanilla ice cream	
Chocolate Profiteroles	350
Vanilla ice cream in puff pastry, warm chocolate sauce	

SINGLE MALT

■ Glenmorangie - 10 years	340
■ The Balvenie - 12 years	410
■ Maccallan - 12 years	410
■ Glenfiddich - 12 years	410
■ Glenfiddich - 15 years	450
■ Glenlivet - 15 years	510
■ The Balvenie - 15 years	750
■ Glenmorangie - 18 years	750
■ Maccallan - 18 years	750
■ Lagavulin - 16 years	750

COGNAC, EAU DE VIE AND DIGESTIF

■ Péré Magloire Calvados Fine V.S	320
■ Grappa Bianca	260
■ Remy Martin V.S.O.P	380
■ Poire Williams	400
■ Martell V.S.O.P, Hennessy V.S.O.P	420
■ Sempé, Armagnac V.S.O.P	420
■ Martell Cordon Bleu, Hennessy X.O	770
■ Remy Martin X.O	770

PORT & SHERRY

■ Taylor's Ruby, Taylor's Tawny	250
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