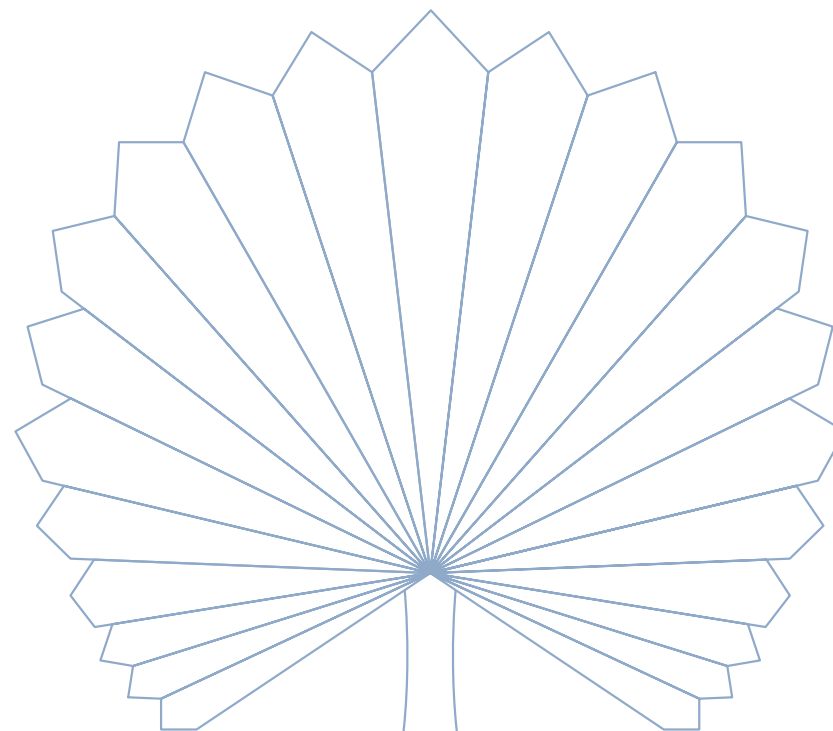


La Môme London
Wilton Place • London, SW1X 7RL
lamomelondon@lamomegroupe.com

LA MÔME - LA MÔME PLAGE - MIDÔ - MÔKA
Cannes - Monte Carlo - Paris - London



LA MÔME
London

CANNES - MONACO - LONDON

Executive Pastry Chef : Mathieu MARCHAND
Pastry chef : Nuno CUNHA

Desserts

Exotic Pavlova (G) Crispy meringue, mango and coriander confit, vanilla cream, and mango sorbet	£17
Churros - to share (V) Served with salted caramel sauce, Nutella, vanilla whipped cream, chocolate balls	£27
Tiramisu (V) Classic Italian tiramisu with mascarpone cream and espresso-soaked biscuits	£16
Seasonal Fruit Tart Soft almond biscuit, seasonal fruit confit , and fresh fruit	£17
Cookie - to share (V) Served with dark chocolate, salted butter caramel and vanilla ice cream	£31
Molten Chocolate Cake Warm half-cooked chocolate cake, hazelnut praline center, and vanilla ice cream	£15
Fior di latte ice cream - to share (G) Served with caramelized popcorn, salted caramel sauce, chocolate sauce and caramelized hazelnuts	£30
Le Soufflé (V, G)	£19
Fresh red berry assortment	£23
Fresh fruits platter - to share (V, VG, G)	£35
Selection of ice creams and sorbets (V)	£4/scoop

V: Vegetarian - VG: Vegan - G: Made without gluten

A suggested discretionary service charge of 12% will be added
To your final account, all prices are inclusive of vat