

# ELLE'S BAR & BISTRO

## DESSERT MENU

*Treat yourself to something delicious...*

### **Chocolate Marquise** €9.50

strawberry sorbet, cream |1.a|3|7|8.a|

### **Iveagh Garden Deconstructed Cheesecake** €9.50

mixed berry & white chocolate cheesecake |1.a|3|7|

### **Apple & Cinnamon Tartlet** €8.50

vanilla ice cream, anglaise |1.a|3|7|12|

### **Mini Cheese Board** €9.50

artisan crackers, fruit chutney, grapes |1.a|1.c|7|8.c|

### **Selection of Glenown Ice Cream** €8.50

|1.a|3|7|

### **Lemon Tart** €8.50

raspberry, clotted cream |1.a|3|7|

## VEGAN DESSERTS

### **Almond Rice Pudding** €8.50

almond milk, mixed berry compote |6|8.a|V|VE|

### **Chocolate Tart** €8.50

chocolate tart, coconut, vanilla, raspberry, tofu cream |6|8.a, b, c, d|VE|V|

## ALLERGENS

1. Gluten: |a) Wheat| b) Ray| c) Barley| d) Oats| 2 Crustaceans: |a) Crab |b) Lobster |c) Crayfish |d) Shrimps |e) Prawns |f) Krill |3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts:| a) Almonds| b) Hazelnut| c) Walnuts |d) Cashew |e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia |j)Queensland nut| 9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails b) Clams | c) Oyster |d) Scallops |e) Mussels |f) Squid |g) Octopus| h) Cuttlefish.

*All nut free dishes are prepared nut free, however not within a nut free environment.*