

Hervé's

DESSERT

PASSIONFRUIT SOUFFLE
vanilla ice cream 18

KALINGO & PEAR DELICE
*flourless chocolate sponge, toasted vanilla
mousse, Valrhona dark chocolate mousse, pear
compote, buckwheat crumb, vanilla ice cream* 18

STRAWBERRY & CITRUS FOOL
*brandy snap tuille, Tommy's Mar-Granita,
strawberry consume* 18

THE CUBE 18
*caramelised white chocolate crémeux, croissant,
fennel gel, fresh chantilly, caviar*

**TONKA VANILLA & CITRUS CRÈME
BRÛLÉE** 14

*our menu contains allergens and is prepared in a state of the art
kitchen that handles nuts, shellfish and gluten. We do our best to
accomodate your dietary needs, however, we cannot guarantee
that our food will be allergen free*

*credit card fees apply
15% surcharge applies on public holidays*

CHEESE

HERVÉ'S CHEESE PLATTER
*Selection of three cheeses with house
made accompaniments* 45

CRÊPES SUZETTE

*Originally created from a mistake made by assistant
waiter, Henri Charpentier, in 1895 at the Maitre at
Monte Carlo's Café de Paris. He was preparing a
dessert for the Prince of Wales, the future King
Edward VII of the United Kingdom, whose guests
included a beautiful French girl named Suzette.*

CRÊPES SUZETTE
*Freshly made crepes (2), vanilla and orange sauce
flambé. Served with vanilla ice cream.* 18

TO FINISH

**2020 SOUMAH, BOTRYTIS,
YARRA VALLEY, VIC** 19

**NV DOMAINE LHERAUD, PINEAU DES
CHARENTES BLANC OR ROSE ,
COGNAC FR** 12

PENFOLDS " CLUB " TAWNY PORT 18

CHRISTIAN DROUIN CALVADOS 14

LEGRAND 1970 BAS-ARMAGNAC 39

MARTELL VS COGNAC 12