

# LEVEL FOUR

## DESSERT

A selection of signature creations from pastry chef Yvette Kirsten and her pastry team.

54 On Bath Siganature Cake (D,E) – dark chocolate fudge, milk chocolate mousse, white chocolate ganache	150
Burnt Basque Cheese Cake (N,D,E) - pistachio ice-cream, nut brittle, caramel	150
Tiramisu (D,G) – mascarpone, kahlua, espresso, cocoa, coffee sponge	120
Crème Brulee (D,E) – burnt butter milk chocolate macaron	120
Dark Chocolate Fondant (D,E) – spiced cherry compote, chocolate crumb, cherry ice-cream	120
Selection of local cheese (D,N,G) – Served with baked grapes, nut brittle, lavash and preserves	150

### Method Cap Classique

L'Ormarins Vintage Brut Rose	2020 Western Cape	115 / 520
Paul Rene Vintage Nectar	2020 Robertson	170 / 745

### Sweet Wine

Cederberg Winery Bukketraube	2024 Cederberg (semi sweet)	80 / 320
Simonsig Vin de Liza Noble Late Harvest	2019 Stellenbosch (50ml/125ml/375ml)	100 / 230 / 690
Nederberg Noble Late Harvest	2022 Paarl (50ml/125ml/375ml)	60 / 140 / 460
Klein Constantia Estate Vin de Constance	2021 Constantia (50ml/125ml/500ml)	320 / 800 / 3200

### Fortified Wine (50ml)

L'Ormarins Late Bottled Vintage	2021 Paarl	60
De Krans Cape Vintage	2020 Calitzdorp	60
Overgaauw Cape Vintage	1998 Stellenbosch	140