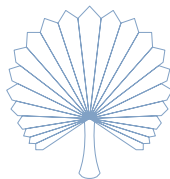


MOMIE
LA
London

Executive Pastry Chef : Mathieu MARCHAND
Pastry chef: Kajetan KACZMAREK

Desserts

Homemade waffle (V) Served with salted caramel, tonka vanilla whipped cream, Nutella	£16
Churros - to share (V) Served with salted caramel sauce, Nutella, vanilla whipped cream, chocolate balls and berry sauce	£27
Tiramisu (V) Coffee soaked biscuit, mascarpone cream and cocoa powder	£16
The Princess's Delight Vanilla mousse, candied raspberry heart, lime biscuits and almond crumble	£17
Cookie - to share (V) Served with dark chocolate, salted butter caramel and vanilla ice cream	£31
Chocolate fondant (V) Custard heart, vanilla ice cream	£17
Fior di latte ice cream - to share (G) Served with caramelized popcorn, salted caramel sauce, chocolate sauce and caramelized hazelnuts	£30
Soufflé of the day (V, G) Served with orange sorbet	£19
Fresh fruits platter - to share (V, VG, G)	£32
Selection of ice creams and sorbets (V)	£4/scoop



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