

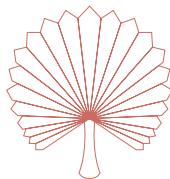
MOMIE  
LA  
London

Executive Pastry Chef : Mathieu MARCHAND  
Pastry chef: Kajetan KACZMAREK



## *Desserts*

<b>Homemade waffle (V)</b>	£14
Served with salted caramel, tonka vanilla whipped cream, Nutella	
<b>Tiramisu (V)</b>	£14
Coffee soaked biscuit, mascarpone cream and cocoa powder	
<b>The Princesse's Delight</b>	£15
Vanilla mousse, candied raspberry heart, lime biscuits and almond crumble	
<b>Cookie - to share (V)</b>	£29
Served with dark chocolate, salted butter caramel and vanilla ice cream	
<b>Chocolate fondant (V)</b>	£15
Custard heart, vanilla ice cream	
<b>Fresh fruits platter - to share (V, VG, G)</b>	£29
<b>Selection of ice creams and sorbets (V)</b>	£4/scoop



**La Môme London**  
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LA MÔME - LA MÔME PLAGE - MIDÔ - MÔKA  
Cannes - Monte Carlo - Paris - London