



Helena's

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DESSERT MENU

VANILLA PANNA COTTA | €9.50

Served with Mango & Passion Fruit Jelly, Mango Compote, Coconut Sable & Mango Gel (1w,3,7)

MERINGUE MILLE FEUILLE | €9.50

With Poached Rhubarb, Vanilla Custard & Honey Chantilly Cream (3,7)

FERRERO ROCHER ÉCLAIR | €9.50

Served with Hazelnut Whipped Mousse, Hazelnut Caramel, Chocolate Glaze & a Rich Chocolate Sauce (1w,3,7,8h)

APPLE TART TATIN | €9.50

Apple Tatin with a Sable Base & Caramel Mousse, served with a Caramel Glaze & Vanilla Pain de Gênes (1w,3,7,8a)

CHOCOLATE ORANGE BROWNIE | €9.50

With Belgian Chocolate Ganache, Blood Orange Curd & Espresso Ice Cream (3,7)

ALLERGEN INFORMATION Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you suffer from allergies or have special dietary requirements.

GF Gluten Free | 1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8h Hazelnut | 8m Macademia | 8pc Pecan | 8pn Pinenut | 8ps Pistachio | 8w Walnut | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | Molluscs