


2014

Campagne Restaurant Dessert A La Carte

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Banoffee tart, caramelised banana and roast hazelnut ice cream €9
Pedro ximinez, gutierrez colosia €7.50

Baked lime cream, lime ice cream, lemon curd €9
Jorge Ordonez, selection especial moscatel €8.75

Chocolate and hazelnut pithivier, vanilla ice cream €9 (Please allow 20 minutes)
Maury, domaine fontanel, 2005 €5.75

Rhubarb jelly, glazed ginger cream and rhubarb ice cream €9
Chateau la caussade, saint croix-du mont €6.25

Creme brulee, vanilla tuile €9
Jurancon "clos uroulat" €6.50

French and Irish cheeses, oatmeal biscuits €12

Salted chocolate caramels €1 (per chocolate)

Selection of liqueur coffees, Irish coffee, French coffee €7.00
Campagne serves Bewleys fairtrade coffee and Solaris organic tea