

les *Desserts*

PROFITEROLES | 10
vanilla ice cream, warm chocolate sauce

CRÈME BRÛLÉE | 10
vanilla bean infused crème brûlée

TARTE TATIN | 10
caramelized apple tart, vanilla ice cream

GATEAU AU CHOCOLAT | 10
flourless chocolate cake, vanilla ice cream

TARTE AU CITRON | 10
lemon tart

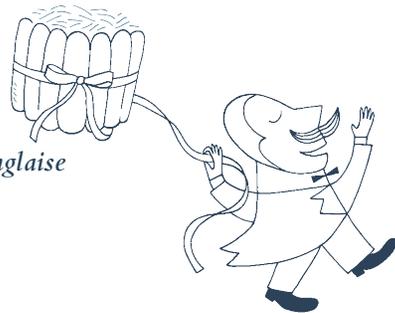
BREAD PUDDING | 10
apples, raisins, and coconut, crème anglaise

MOUSSE AU CHOCOLAT | 10
chocolate mousse, whipped cream

GLACE À LA VANILLE | 10
vanilla ice cream, warm chocolate sauce

SORBET DE FRUITS | 10
seasonal sorbet

MACARONS | 3 EACH



les *Fromages*

• 18 •

selection of three artisanal cheeses with toasted baguette



Single Malt Scotch

GLEN LIVET 12 YEAR | 18
LAGAVULIN 16 YEAR | 20
MACALLAN 12 YEAR | 18
MACALLAN 18 YEAR | 22
OBAN | 20

Sherry

HARVEY'S BRISTOL CREAM | 13
LA GITANA MANZANILLA | 13

Vin Santo

BROLIO | 13

Vin Doux

D'ARCHE PUGNEAU '94 | 12
MUSCAT DE RIVESALTES '95 | 12
SAUTERNE S. CRU | 14

Port

GRAHAMS SIX GRAPES | 16
QUINTA DE NOVAL | 14
TAYLOR VINTAGE | 22
WARRE'S | 15



Cognac

HENNESSY V.S.O.P. | 20
RÉMY MARTIN | 18

Digestifs

BAILEY'S | 13
B&B | 15
COINTREAU | 13
DRAMBUIE | 13
FRAMBOISE | 13
GRAND MARNIER | 14
KAHLUA | 13
OUBO | 13
SAMBUCA | 13



Caféerie

CAFÉ AMÉRICAIN | 5
CAFÉ AU LAIT | 5
ESPRESSO | 5
DOUBLE ESPRESSO | 6
CAPPUCCINO | 6
CAFÉ LATTÉ | 6
CAFÉ MOCHA | 6
HOT CHOCOLATE | 7
HOT TEA | 4

