

Poire Belle Helene, sauce chocolat 20
Poached pear with vanilla ice cream and chocolate sauce

Mousse au chocolat Valrhona 20
Chocolate mousse with whipped cream and fresh berries

Profiteroles à la glace vanille et sauce chocolat chaud 20
*Cream puff filled with vanilla ice cream
Topped with a warm chocolate and orange sauce*

Café Liegeois 18
*Coffee ice cream topped with a hot espresso
Topped with whipped cream and toasted almonds*

Tarte aux pommes des Demoiselles Tatin. 20
Caramelized apple tart with puff pastry and vanilla ice cream

Vacherin à la glace Framboise et liqueur Massenez 22
*French meringue with raspberry ice cream
Served with raspberry liquor and whipped cream*

Coupe de fruits de saison 18
Assorted fresh fruits

Ice cream 3 scoops 18
Vanilla - Chocolate - Coffee - Dulce de Leche

Sorbet 3 scoops 18
Raspberrty - Lemon - Passion Fruit

Pâtisseries du chef \$18

From our front showcase with a scoop of ice cream

Veuve Clicquot, Yellow Label 30
Duval-Leroy, Rosé Prestige, 1er Cru, NV 42

Sauternes, Château Petit Vedrines, 2016 16
Muscat Beaumes de Venise, Trésor du Clocher, 2018 16

Vintage, Sanderman, 2018 28
Twany, Dows, 40 year 48
Xeres, Gran Duque d'Alba, Brandy Oro 38

Armagnac Puységur, 1981 36
Calvados, Pays d'Auge, Boulard, XO August 48

We use exclusively ILLY Coffee

American Coffee \$5.95 Coffee au lait \$6.50
Espresso: Single \$6.25 Double \$8.50
Single shot \$6.25 Double shot \$8.50
Macchiato - Cappuccino
Café Late - Café Americano - Café Viennese

Palais des Thes from Paris \$6.75

Earl Grey: English Breakfast - Bergamot
Black: Darjeeling - Grand Yunnan
Green: Vive le The, Citrus Ginger - Berry & Orange blossom
Herbal: Chamomille - Mint