

Poire Belle Helene, sauce chocolat 18
Poached pear with vanilla ice cream and chocolate sauce

Mousse au chocolat Valrhona 18
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 16
*Coffee ice cream topped with a hot espresso
 Topped with whipped cream and toasted almonds*

Tarte aux pommes des Demoiselles Tatin. 18
Caramelized apple tart with puff pastry and vanilla ice cream

Vacherin à la glace Framboise et liqueur Massenez 20
*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
 Raspberry - Lemon - Passion Fruit

Pâtisseries du chef \$16
 From our front showcase with a scoop of ice cream

Veuve Clicquot, Yellow Label 25
 Laurent-Perrier, Rosé, NV, *Tours-sur-Marne* 36

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 Puysegur, 1981 38
 Calvados, Pays d'Auge, Boulard, XO August 55

Wild Raspberry Brandy, Massenez 20

Delamain, Pale & Dry, XO 38
 Martel, Cordon Bleu 54

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 Thés from Paris \$6.75

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