

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

Volcan au Chocolat 24  
*Hot melting chocolate, chocolate sauce, chocolate ice cream*

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

Profiteroles à la glace vanille et sauce chocolat chaud 24  
*Cream puff filled with vanilla ice cream*  
*Topped with a warm chocolate and orange sauce*

Café Liegeois 20  
*Coffee ice cream topped with a hot espresso*  
*Topped with whipped cream and toasted almonds*

Tarte aux pommes des Demoiselles Tatin. 22  
*Caramelized apple tart with puff pastry and vanilla ice 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**

You are welcome to bring your own cake.  
Note that there is a \$10.00 charge per guests



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

Late Bottle Vintage, Taylor Fladgate, 2018 18  
Croft, 10 year 20  
Twany, Dows, 40 year 48

Armagnac, Puysegur, 1981 36  
Calvados, Pays d'Auge, Christian Drouin, XO 28  
Cognac, Delamain, Pale & Dry, XO 36  
Cognac, Gautier, 1755 xtra 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: Organic Chamomille - Mint