

Vacherin à la glace Framboise et liqueur Massenez 24
French meringue with raspberry ice cream
Served with raspberry liquor and whipped cream

Pavlova aux fruits de la Passion 24
Passion fruit Pavlova with berries and Raspberry coulis

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. 20
Caramelized apple tart with puff pastry and vanilla ice cream

Coupe de fruits de saison 20
Assorted fresh fruits

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

Sorbet 3 scoops 18
Raspberrty - Lemon - Passion Fruit - Blood Orange

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 service 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, Puységur, 1981 36
Pommeau de Normandie Pierre Huet 22
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

Tea from Dammann Freres \$6.95

Black, English Breakfast

Black, Earl Gray

Green, Jasmin

Green, Green Gunpowder

Herbal, Chamomile

Herbal, Mint

Rooibos, Citrus Rooibos