

Panna cotta aux parfums d'hivers. Bananes croustillantes 22
Panna cotta with winter spices, caramelized bananas

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, Puységur, 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