

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 - Vanilla rum

**Sorbet** 3 scoops 18  
 Raspbertry - Lemon - Passion Fruit

**Pâtisseries du chef \$18**  
 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 Puységur, 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 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