

# *Le Coin des Délices*

## *Notre gâteau au fromage*

Our housemade cheesecake with raspberry coulis

## *Le kougelhopf en neige*

Soft caramelized meringue with kirsch and vanilla sauce \*

## *La crème brûlée à la vanille*

Tahitian vanilla crème brûlée \*

## *La tarte au chocolat*

Dark Valrhona chocolate tart with vanilla ice cream

\* Gluten free

## *Chef Jacques recommends a glass of dessert wine*

Jurançon “La Sauvagère” 10

## *Coffee*

Espresso or Decaffeinated Espresso 4.75

Cappuccino 5.50

Irish Coffee 12

## **Les Eaux de Vie d'Alsace**

*Spécialité Alsatian Fruit Brandies*

*Framboise | Kirsch | Mirabelle | Poire William 14*

## **Cognacs | Armagnac | Calvados**

*Courvoisier V.S.O.P. Cognac 16*

*Hennessy XO Cognac 32*

*Remy Martin V.S.O.P. Cognac 17*

*Remy Martin XO Cognac 30*

*Martell Cordon Bleu Cognac 25*

*Larresingle V.S.O.P. Armagnac 18*

*Busnel Vieilles Réserve Calvados 16*

*100 Year Anniversary Grand Marnier 35*

*D'Ussé V.S.O.P Cognac 20*

## **Single-Malt Scotch Whiskies**

*Glenfiddich 12 year old 15*

*Glenfiddich 18 year old 27*

*The Glenlivet 18 year old 29*

*The Balvenie Doublewood 12 year old 15*

*The Macallan 18 year old 45*

*The Macallan 12 year old 18*

*Oban 14 year old 25*

*Talisker 10 year old 16*

## **Porto and Dessert Wines**

*Fonseca "Terra Bella" Reserve Porto 9*

*Portal Late Bottled Vintage Porto 2011 14*

*Bodegas Yuste Pedro Ximénez Sherry 10*

*Taylor Fladgate 20 year old Tawny Porto 21*

*Fonseca Vintage Porto 1997 25*

*Dolce Late Harvest Wine 20*