

Les Desserts

Selection of Desserts 12.00

Le gâteau mousse à la citrouille

Pumpkin Bavarian mousse cake with cranberry coulis*

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 Dessert Wine

Barboursville "PHILÉO" Moscato 10.

Julius Meinl Coffee 5.

Selection of Harney and Sons Fine Teas 6.

Julius Meinl Espresso or Decaffeinated Espresso 5.75

Cappuccino 6.50

Espresso Martini 16.

Vanilla Vodka, Kaluha, Espresso, Chocolate Shaving

Les Eaux de Vie d'Alsace

Spécialité Alsatian Fruit Brandies Framboise | Kirsch |
Mirabelle | Poire William 16

Cognac | Armagnac | Calvados

Courvoisier V.S.O.P. Cognac 16

Hennessy XO Cognac 34

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

Remy Martin XO Cognac 36

Martell Cordon Bleu Cognac 34

Larresingle V.S.O.P. Armagnac 20

Busnel Vieilles Réserve Calvados 16

100 Year Anniversary Grand Marnier 39

D'Ussé V.S.O.P Cognac 20

Single-Malt Scotch Whiskies

Glenfiddich 12-year-old 16

Glenfiddich 18-year-old 29

The Glenlivet 18-year-old 39

The Balvenie Doublewood 12- year-old 21

The Macallan 18-year-old 63

The Macallan 12-year-old 24

Oban 14-year-old 25

Talisker 10-year-old 18

Porto and Dessert Wines

Fonseca "Terra Bella" Reserve Porto 11

Churchill Late Bottled Vintage Porto 2015 14

Taylor Fladgate 20-year-old Tawny Porto 25

Fonseca Vintage Porto 1997 29

Michael Shaps Raisin d'Etre 19