

## *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

## **Cognacs | Armagnac | Calvados**

Courvoisier V.S.O.P. Cognac 16 Hennessy XO Cognac  
53

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

Remy Martin XO Cognac 56

Martell Cordon Bleu Cognac 53

Larresingle V.S.O.P. Armagnac 20

Busnel Vieilles Réserve Calvados 16

100 Year Anniversary Grand Marnier 59

D'Ussé V.S.O.P Cognac 20

## **Single-Malt Scotch Whiskies**

Glenfiddich 12-year-old 16

Glenfiddich 18-year-old 39

The Glenlivet 18-year-old 39

The Balvenie Doublewood 12-year-old 21

The Macallan 18-year-old 104

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

ChurchHill Late Bottled Vintage Porto 2015 14

Taylor Fladgate 20-year-old Tawny Porto 25

Fonseca Vintage Porto 1997 25

Michael Shaps Raisin d'Etre 19