
Les Desserts

Selection of Desserts 12.95

La Tulipe au Sirop d'érable

*Maple tulip shell with medley of housemade ice cream and sorbet **

Notre Gâteau au Fromage

Our Housemade Cheesecake with Raspberry Coulis

Le Kougelhopf en Neige

*Soft Caramelized Meringue with Kirsch and Vanilla Sauce **

La Crème Brulée à la Vanille

*Tahitian Vanilla Crème Brulée **

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 | 17

Vanilla Vodka, Kaluha, Espresso, Chocolate Shaving



Les Digestifs

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

Martell Cordon Bleu Cognac | 34

Larresingle V.S.O.P. Armagnac | 20

Busnel Vieilles Réserve Calvados | 16

100 Year Anniversary Grand Marnier | 39

Single-Malt Scotch Whiskies

Glen iddich 12-year-old | 16

Glen iddich 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

Sauternes 1er Cru Classé, Clos Haut-Peyraguey 2017 21