

## *Le Coin des Délices*

### ***La tarte aux quetsches***

*Our traditional Alsatian plum tart with cinnamon ice cream*

### ***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***

*Barboursville Philéo, Moscato 10*

*Julius Meinl Coffee 5*

*Selection of Harney & Sons Fine Teas 6 Julius Meinl Espresso or*

*Decaffeinated Espresso 5.75*

*Cappuccino 6.50*

*Espresso Martini 17*

*(Vanilla Vodka, Kahlua, Espresso, Chocolate Shaving)*