



Le Coin des Délices



*Le gâteau praliné aux noisettes et amandes **
Hazelnut and almond cake with hazelnut sauce

Notre gâteau au fromage

Our housemade cheesecake with raspberry coulis

La tarte aux quetsches

*Our traditional Alsatian plum tart with cinnamon
ice cream*

*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

Domaine de Fenouillet Muscat Beaumes de Venise 14

Julius Meinl Coffee 5

Selection of Harney & Sons Fine Teas 6

Julius Meinl Espresso or Decaffeinated Espresso 5.75

Cappuccino 6.50

Espresso Martini 18

(Vanilla Vodka, Kahlua, Espresso, Chocolate Straws)



Les Digestifs



Les Eaux de Vie d'Alsace

*Alsatian Fruit Brandies 17 -
Kirsch / Framboise / Mirabelle
/ Poire William*

Cognac / Armagnac / Calvados

*Courvoisier V.S.O.P. Cognac 16
Hennessy XO Cognac 40
Remy Martin V.S.O.P. Cognac 18
Martell Cordon Bleu Cognac 49
Larresingle V.S.O.P. Armagnac 22
Busnel Vieilles Réserve Calvados 19
100 Year Anniversary Grand Marnier 46
Remy Martin XO 45*

Single-Malt Scotch Whiskies

*Glenfiddich 12-year-old 17
Glenfiddich 18-year-old 36
The Glenlivet 18-year-old 40
The Balvenie Doublewood 12-year-old 24
The Macallan 18-year-old 69
The Macallan 12-year-old 29
Oban 14-year-old 29
Talisker 10-year-old 22*

Porto and Dessert Wines

*Croft Reserve Ruby Porto 12
Churchill Late Bottled Vintage Porto 2019 16
Taylor Fladgate 20-year-old Tawny Porto 29
Delaforce Vintage Porto 2000 39
Clos Haut-Peyraguey, Sauternes 1er Cru Classé 2017 22
Domaine de Rancey Rivesaltes Ambré 2000 20
Cossart-Gordon Bual Madeira 19*