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# *Les Desserts*

## *Selection of Desserts 12.95*

### *La tarte aux quetsches*

*Our traditional Alsatian plum tart with Cinnamon Ice Cream*

### *Notre Gâteau au Fromage*

*Our Housemade Cheesecake with Raspberry Coulis*

### *La Tulipe au Sirop d'érable*

*Maple Tulip Shell with Medley of Housemade  
Ice Cream and Sorbet \**

### *La Crème Brulée à la Vanille*

*Tahitian Vanilla Crème Brulée \**

### *La Tarte au Chocolat*

*Dark Valrhona Chocolate Tart with Vanilla Ice Cream*

### *Chef's Fromages*

*A Selection of Cheeses | 23.00*

*\* Gluten free*

## *Chef Jacques recommends a Dessert Wine*

*Domaine de Fenouillet Muscat Beaumes de Venise 14*

*Julius Meinl Coffee | 7.50*

*Selection of Harney and Sons Fine Teas | 6.50*

*Julius Meinl Espresso or Decaffeinated Espresso | 7.50*

*Cappuccino | 7.95*

*Espresso Martini | 19*

*Vanilla Vodka, Kaluha, Espresso, Chocolate Shaving*



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# *Les Digestifs*

## *Les Eaux de Vie d'Alsace*

*Spécialité Alsatian Fruit Brandies*

*Framboise | Kirsch | Mirabelle | Poire William 17*

## *Cognac | Armagnac | Calvados*

*Courvoisier V.S.O.P. Cognac / 16*

*Hennessy XO Cognac / 40*

*Remy Martin V.S.O.P. Cognac / 19*

*Martell Cordon Bleu Cognac / 49*

*Larresingle V.S.O.P. Armagnac / 22*

*Busnel Vieilles Réserve Calvados / 20*

*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*

*Churchill Late Bottled Vintage Porto 2017 / 16*

*Taylor Fladgate 20-year-old Tawny Porto / 29*

*Delafore Vintage Porto 2000 / 42*

*Portal 40 year old Tawny Porto / 59*

*Clos Haut-Peyraguey, Sauternes 1er Cru Classé 2017 / 22*

*Domaine de Rancey Rivesaltes Ambré 2000 / 20*

*Cossart-Gordon Bual Madeira / 19*