



## *Le Coin des Délices*

### *Le Kougelhopf en Neige\**

*Soft Caramelized Meringue with Kirsch and  
Vanilla Sauce*

### *La Tarte aux Quetsches*

*Our Traditional Alsatian Plum Tart with  
Cinnamon Ice Cream*

### *Notre Gâteau au Fromage*

*Our Housemade Cheesecake with Raspberry Coulis*

### *La Crème Brûlée à la Vanille\**

*Tahitian Vanilla Crème Brûlée*

### *La Tarte au Chocolat*

*Dark Valrhona Chocolate Tart with Vanilla Ice Cream*

### *Chef's Fromages*

*A Selection of Cheeses 18.00*

*\*Gluten free*

### *Chef Jacques recommends a glass of dessert wine*

*Muscat Beaumes De Venise 14*

*Julius Meinl Coffee Service 7.50*

*Selection of Harney & Sons Fine Teas Service 6.50*

*Julius Meinl Espresso or Decaffeinated Espresso 7.50*

*Cappuccino 7.95*

*Espresso Martini 19*

*(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 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 2019 | 16*

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

*Delaforce Vintage Porto 2000 | 42*

*Portal 40 year old Tawny Porto | 59*

*Clos Haut-Peyraguey, Sauternes 1er Cru Classé 2018 | 22*

*Domaine de Rancy Rivesaltes Ambré 2000 | 20*

*Henriques & Henriques Bual Madeira 10yr | 19*