

LES DESSERTS

Mousse au Chocolat

rich dark chocolate mousse with seasonal red berries 7.95

Tarte Chaude aux Pommes Fines

warm flaky apple tart with a dollop of crème fraiche 8.95

Profiteroles

*choux pastry puffs filled with vanilla ice cream
and dark chocolate sauce* 8.95

Crème Brulée de Vanille

rich custard with a crunchy sugar crust 8.95

Glace au Chocolate Blanc

*white chocolate ice cream with fresh berries
and strawberry confiture* 8.50

Crepe au "Nutella"

*a thin crepe filled with the famous chocolate-hazelnut
spread with white chocolate ice cream* 9.50

Pain d'Épice

*warm gingerbread with strawberry confiture
and caramel ice cream* 8.95

Gateau au Chocolat

flourless chocolate cake with Kirsch Chantilly cream 8.95

Les Fromages

*assorted imported French cheeses served
with honey comb and a dried fig terrine*
Tomme de Savoie – Tete de Moine – Fromage de Chevre
Saint André- Bleu d'Auvergne 16.95

PORT

Fonseca Bin #27 7.50
Ramos Pinto Ruby 8.50
Ferreira Ruby 7.50
Fonseca 20 yr Tawny 28.00

SHERRY

Valdespino Amontillado 10.00
Valdespino Oloroso 22.00
Valdespino Deliciosa 12.00
Valdespino Pedro Ximenez 14.00

SAUTERNES

Domaine de Monteils 2005 8.00
Chateau Rayne Vigneau 2005 15.00
Chateau de Cosse 2006 14.00
Chateau Rieussec 2005 24.00

BRANDY

Boulard Calvados 7.50
Courvoisier VS 8.00
Hennessey VS 9.00
Hennessey VSOP 12.00
Armagnac St. Vivant 7.50
Remy Martin VSOP 10.00
Remy Martin VSOP 10.00
Delamain 17.00
Martell Cordon Bleu 40.00
Fontpinot XO 20.00

COFFEE

Super G (FTO) Organic French Roast
Bravura (FTO) Organic Decaf
Illy Espresso (reg & decaf)