

LES DESSERTS

Crème brûlée	9.
Pudding aux citrouille a glace de vanille <i>Pumpkin bread pudding & vanilla ice cream</i>	10.
Grand Marnier soufflé <i>Please allow 25 minutes to prepare.</i>	12.
Pyramide du chocolat <i>Chocolate pyramid with Grand Marnier macerated strawberries</i>	11.
Sorbet aux végétalien avec segments d'orange <i>~Vegan~ sorbet with vanilla almonds and orange segments</i>	9.
Bananas foster <i>~ Prepared tableside ~</i>	12.
Beignets <i>French doughnuts with powdered sugar & Calvados caramel sauce</i>	9.
Tarte tatin <i>Roasted apples, pecans & honey atop a pastry crust with crème pâtissière</i> <i>Please allow 15 minutes to prepare</i>	10.
Fromage	4.ech

BOISSONS

Café	2.
Thé <i>Gunpowder Green, Earl Grey, English Breakfast,</i> <i>Decaf Earl Grey, Peppermint, Lemon-Ginger</i>	4.
Espresso	3.
Cappuccino	4.
Chocolat Chaud	4.
Cafe Latte	4.
Presse Francaise	6.
~ Colombian	
~ Jamaican	
~ Creme Brulee	
~ Decaf Dark Roast	

COCKTAILS

Pousse Café <i>Kahlua, Baileys, Grand Marnier</i>	9.
Chocolate Raspberry Martini <i>Stoli Vanilla, Godiva Dark Chocolate, Chambord</i>	11.
French Coffee <i>Coffee, Remy Martin VSOP Cognac & Whipped Cream</i>	9.

DESSERT WINES

Sainte-Croix-Du-Mont, Chateau Bel Air, 2010	12.
Sauternes, Chateau Roumieu, 2012	13.
Banyuls, Domaine La Tour Vieille, 2013	8.
Muscat de St. Jean de Minervois, Domaine de Barroubio, 2013	9.
Rivesaltes Ambre, Domaine de Rancy, 1998	12.
Tokaji Aszu, Royal Tokaji Company, 5 Puttonyos, 2008	13.

PORTO

10 Year Tawny, Calem	12.
20 Year Tawny, Kopke	15.
Ruby, Quinta do Noval	8.
Late Bottled Vintage, Graham's, 2008	12.

MADEIRA & SHERRY

Bual Madeira, Vinhos Barbeito, NV	13.
D'Oliveira, Malvasia Malmesy Madeira, 1990	15.
Oloroso, Montilla Moriles, Alvear	12.
Pedro Ximenez Sherry, Lustau	9.