

LES DESSERTS

- Crème brûlée 10.
- Pouding au pain aux fraises et à la rhubarbe
Strawberry rhubarb bread pudding with vanilla ice cream 12.
- Grand Marnier Soufflé 14.
Souffle ~Please allow 25 minutes to prepare. ~
- Pyramide du chocolat 13.
Chocolate pyramid with Grand Marnier macerated strawberries
- Sorbet aux végétalien 9.
~Vegan~ housemade sorbet
- Bananas Foster 14.
~Prepared tableside ~
- Beignets 11.
Beignets with chocolate sauce
- Fromage 4.each

BOISSONS

- Café 3.
- Thé 4.
Gunpowder Green, Earl Grey, English Breakfast, Decaf Earl Grey, Peppermint, Lemon-Ginger
- Espresso 3.
- Cappuccino 4.
- Cafe Latte 4.
Presse Francaise
6.
*~ Colombian Dark Roast
~ Decaf Dark Roast
~ Jamaican Hazelnut
~ Crème brûlée*

COCKTAILS

- Pousse Café 9.
Kahlua, Baileys, Grand Marnier
- Grasshopper 13.
Housemade vanilla ice cream, crème de menthe, crème de cacao
- French Coffee 9.
Coffee, Remy Martin VSOP Cognac & Whipped Cream

DESSERT WINES

- Badia a Coltibuono, Vin Santo 2011 14.
- Chateau Hallet, Sauternes 2018 13.
- Domaine Vial-Magnères, Banyuls NV 8.
- Domaine de Barroubio, Muscat de St-Jean de Minervois 2017 9.
- Domaine de Rancy, Rivesaltes Ambré, Vin Doux Naturel 2001 12.
- Royal Tokaji, 5 Puttonyos, Tokaji Aszu 2013 13.

PORTO

- Barão de Vilar, 10 year Tawny 12.
- Kopke, 20 year Tawny 15.
- Quinta Do Noval 'Black,' Ruby 8.
- Graham's, Ruby, Late Bottled Vintage 2013 12.

MADEIRA & SHERRY

- Vinhos Barbeito 'Boston Bual,' Madeira NV 13.
- Alvear 'Oloroso Asuncion,' Montilla-Moriles NV 12.
- Lustau 'San Emilio,' Pedro Ximenez, Jerez NV 9.