

## LES DESSERTS

Crème brûlée	11.
Pouding au pain <i>Pumpkin bread pudding with vanilla ice cream</i>	14.
Grand Marnier Soufflé <i>Souffle ~Please allow 25 minutes to prepare.~</i>	15.
Pyramide du chocolat <i>Chocolate pyramid with Grand Marnier macerated strawberries</i>	14.
Tarte Tatin <i>Caramelized apple cake with cinnamon ice cream</i>	14.
Bananas Foster <i>~ Prepared tableside ~</i>	15.
Beignets <i>Beignets with Calvados caramel sauce</i>	12.
Fromage	5-each.
Glace maison ou sorbet végétalien <i>Housemade ice cream or vegan sorbet</i>	9.

## BOISSONS

Café	4.
Thé (Selection from Rare Tea Cellar)	5.
Black ~ Crema Earl Grey, Litchi Noir	
Green ~ Emperor's Genmaicha	
Red ~ Magnolia Blossom Oolong, Georgia Peach Nectar Rooibos	
Herbal ~ Emperor's Chamomile Mint	
Espresso	3.
Cappuccino	4.
Cafe Latte	4.
Presse Francaise	6.
~ Colombian Dark Roast	
~ Decaf Dark Roast	
~ Jamaican Hazelnut	
~ Crème Brûlée	

## COCKTAILS

Pousse Café <i>Kahlua, Baileys, Grand Marnier</i>	10.
Espresso Martini <i>Vanilla Vodka, Espresso, Simple Syrup</i>	14.
French Coffee <i>Coffee, Remy Martin VSOP Cognac &amp; Whipped Cream</i>	10.

## DESSERT WINES

Lanciola, Vin Santo 2008	16.
Chateau du Rolland, Sauternes 2015	14.
Domaine Vial-Magnères, Banyuls NV	10.
Domaine de Barroubio, Muscat de St-Jean de Minervois 2017	10.
Domaine de Rancy, Rivesaltes Ambré, Vin Doux Naturel NV	13.
Royal Tokaji, 5 Puttonyos, Tokaji Aszu 2017	14.
Domaine des Baumard, Quarts de Chaume 2017	18.

## PORTO

Dow's, 10 year Tawny	13.
Kopke, 20 year Tawny	16.
Quinta Do Noval 'Black,' Ruby	10.
Graham's, Ruby, Late Bottled Vintage 2017	13.

## MADEIRA & SHERRY

Vinhos Barbeito 'Boston Bual,' Madeira NV	13.
D'Oliveiras 'Verdelho,' Madeira 1994	20.
Alvear 'Oloroso Asuncion,' Montilla-Moriles NV	12.
Lustau 'San Emilio,' Pedro Ximenez, Jerez NV	10.