



LES DESSERTS

LES DESSERTS

XL SIGNATURE

Ice cream 105

Chocolate brownie, caramelized nuts (N) _143 / 748

Pavlova

Mixed berries, raspberries & orange blossom sorbet (GF) _257

Mille-feuille

Vanilla cream, caramel sauce _100

Chocolate soufflé pie

Amaretto gelato (N) _ 66 / 79

Vanilla crème brûlée (GF) _55

Profiteroles

Vanilla ice cream, warm milk chocolate sauce (N) _68 / 110

Tarte au citron (N) _93

Planche de fromage _119 / 226

DESSERT WINES

Muscat Beaumes de Venise, Domaine Paul Jaboulet Aîné, 2019, France (37.5 cL)	393
Banyuls, Michel Chapoutier, Roussillon, 2018, France (50 cL)	590
Moscato Bianco, Planeta, Passito di Noto, 2019, Italy (50 cL)	783
Sauternes, Château d'Armajan des Ormes Bordeaux, 2016, France	1540
Sauternes, Château d'Yquem, Bordeaux, 2005, France (75 cL)	13755

DIGESTIVES

Remy Martin XO	240
Hennessy XO	215
Ron Zacapa XO	138
Boulard Pays D'Auge XO Calvados	105
Limoncello del Sol	66
Amaretto	66
Grappa Gaja & Rey	137
Sambucca Vacari	66
Sambucca Opal Nera	66
Fernet Branca	66
Chartreuse Green	66
Castarede 1977 Armagnac	115

COCKTAILS POUR FINIR

RHUM ARRANGÉ	79
--------------	----

Blend of premium aged Rums, stirred with house salted caramel & cocoa bitters

CAFE GOURMAND	83
---------------	----

Cognac & spiced chai Vermouth complimented with pomegranate & fresh brewed espresso

LOUIS XIII GRAND CHAMPAGNE COGNAC

Each decanter is the life achievement of generations of cellar master. eaux-de-vies of unparalleled smoothness, possessing notes of nutmeg, honey, dried fruit and leather. Perfectly crafted, it is the pinnacle of Cognac.

Louis XIII 15mL	1385
Louis XIII 30mL	2770
Louis XIII 60mL	5545

