



LES DESSERTS

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Galette des Rois (D)(N) _50

Chocolate soufflé pie
Vanilla ice cream (N)(D) _66 / 79

Vanilla crème brûlée (GF)(D) _55

Profiteroles
Vanilla ice cream, warm milk chocolate sauce (N)(D) _120

Tarte au citron (N)(D) _85

Pavlova
Mixed berries, raspberry sorbet, raspeberry coulis (GF)(D) _90

Hazelnut gelato, hazelnut financier, vanilla ice cream, caramel sauce (N)(D) _55

Planche de fromage (N)(D) _119 / 226

DESSERT WINES

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
Sambuca Vacari	66
Fernet Branca	66
Chartreuse Green	66

COCKTAILS POUR FINIR

RHUM ARRANGÉ	79
Blend of premium aged Rums, stirred with house salted caramel & cocoa bitters	

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

