



LES DESSERTS

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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, raspbeerry 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

