



**LES DESSERTS**

## LES DESSERTS

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, raspbeberry 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

## 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

