



**LES DESSERTS**

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Marble fondant vanilla & chocolate fondant (N)(D) _75
La Cantine Saint Honoré caramelized choux, vanilla light cream (N)(D) _110
Crème brûlée Madagascar vanilla, mix wild berries (D)(GF) _65
Profiteroles vanilla ice cream, warm milk chocolate sauce (N)(D) _120
Lemon tart, Italian meringue (D) _100
Raspberries cheesecake spéculoos biscuit, texture of raspberry (N)(D) _90
Sorbets selection (GF) _23 /individual scoop
105 Ice cream vanilla, chocolate brownies & chantilly (N)(D) _180

## 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

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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

