



DESSERTS MAISON 9.50

Classic pistachio crème brûlée

Pavé chocolate, hazelnut-caramel crunch

Selection of housemade seasonal sorbet and fresh fruits

Lemon custard parfait, Earl Grey tea crumble, vanilla chantilly

Profiteroles, vanilla bean ice-cream, warm chocolate sauce, toasted almonds

Espresso pot de crème, whipped cream, chocolate coffee beans

Apple tart Tatin, vanilla chantilly, caramel sauce

VINS DOUX

Glass

Pineau des Charentes, Chateau d'Orignac	9.50
Banyuls Reserva, Domaine La tour Vieille	9.50
Jurançon, Domaine Cohape 12	12.75

CAFÉS

WILLOUGHBY'S Bar Bouchée Blend	
French press Colombian Arabica.....	3.50
Espresso.....	3.75
Cappuccino.....	4.00

DESSERT COCKTAILS

<i>Brandy Alexander</i> , brandy & crème de cocoa	10.00
<i>Normandy Nights</i> , Calvados & Irish cream	12.75
<i>Italian Twilight</i> , Kahlua & Frangelico	12.00

THÉS

HARNEY & SONS Selection.....	3.50
<u>Black tea</u>	
Paris blend - English breakfast	
Earl Grey - Oolong pomegranate	
<u>Green tea</u>	
Jasmine - Thai flavors	
<u>Herbal</u>	
Egyptian chamomille - Peppermint	