



DESSERTS MAISON 9.50

Pavé chocolate, hazelnut-caramel crunch

Blueberry and lemon custard "crème brûlée"

Selection of housemade seasonal sorbet and fresh fruits

Fresh fig tart, honey chantilly, Brittany cookie crust, walnut crumble

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

Coconut-lime "Blanc-manger", fresh raspberries

Manjari 64% chocolate mousse, "cat's tongue" cookie

VINS DOUX

Glass

Pineau des Charentes, Chateau d'Orignac	9.50
Banyuls Reserva, Domaine La tour Vieille	9.50
Saussignac, Chateau les Miaudoux 07.....	10.75

CAFÉS

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

DESSERT COCKTAILS

Brandy Alexander , Brandy and crème de cocoa ...	10.00
Normandy Nights , Calvados and Irish cream	12.75
Italian Twilight , Kahlua and 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	