



**DESSERTS MAISON** 9.50

Pavé chocolate, hazelnut-caramel crunch

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Blueberry and lemon custard "crème brûlée"

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Selection of housemade seasonal sorbet and fresh fruits

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Chestnut mousse parfait, French meringue, Brandy chantilly

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

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

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Alsatian apple tart, short pastry crust, vanilla custard

<u>VINS DOUX</u>		
	<u>Glass</u>	<u>Bottle</u>
Pineau des Charentes, Chateau d'Orignac .....	9.50	
Banyuls Reserva, Domaine La tour Vieille .....	9.50	
Saussignac, Chateau les Miaudoux 07 .....	9.75	34.00

**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  
Black tea  
 Paris blend - English breakfast  
 Earl Grey - Oolong pomegranate  
Green tea  
 Jasmine - Thai flavors  
Herbal  
 Egyptian chamomille - Peppermint