



DESSERTS MAISON 9.50

Pavé chocolate, hazelnut-caramel crunch

Blueberry and lemon custard "crème brûlée"

Selection of housemade seasonal sorbet and fresh fruits

Chestnut mousse parfait, French meringue, Brandy chantilly

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

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

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