



DESSERTS MAISON 9.50

Pavé chocolate, hazelnut-caramel crunch

Catalane crème brûlée

Selection of housemade seasonal sorbet and fresh fruits

Coconut "Blanc-Manger", caramelized pineapple

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

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

Fresh strawberry tart, short pastry crust, pistachio pastry cream

<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

Espresso Martini , vodka, Kahlua, espresso	11.75
Tiramisu Martini , rum, Kahlua, vanilla, cocoa	12.75
Dark Angel , Frangelico, brandy, crème de cocoa	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	