



**DESSERTS MAISON** 9.50

Pavé chocolate, hazelnut-caramel crunch

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Marinated strawberries, pound cake, vanilla ice cream, toasted almonds

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Selection of housemade seasonal sorbet and fresh fruits

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Lemon custard parfait, Earl Grey tea crumble, vanilla chantilly

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

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Coconut-lime "Blanc-manger", fresh raspberries

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

**VINS DOUX**

**Glass**

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|--|-------|
| 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**

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|--|-------|
| <b>Brandy Alexander</b> , Brandy and crème de cocoa .... | 10.00 |
| <b>Normandy Nights</b> , Calvados and Irish cream .....  | 12.75 |
| <b>Italian Twilight</b> , 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 |      |