

PORT

Sandeman Founders Reserve	10
Sandeman 2000 Vau Vintage	12
Taylor Fladgate 10 yr Tawny	10
Taylor Fladgate 20 yr Tawny	14
Royal Oporto 10 yr Tawny	9

BRANDY

Belle de Brillet	10
Hennessy VSOP	15
Cles des Ducs Armagnac VSOP	10
Courvoisier Exclusif	12
Prunier VS	8
Menorval Calvados VS	8

SCOTCH

Dewar's	6	Oban 14 year	12
Johnny Walker Red	6	Talisker 10 year	12
Johnny Walker Black	8	Lagavulin 16 year	16
Macallan 12 year	12	Glenfiddich 15 year	13

APÉRITIF

Dubonnet Blanc	6
Chartreuse Green	10
Pastis	8
Pernod	8
Fernet-Branca	8
Elisir	8
Lucid	10

DESSERT WINE

2010 Paul-Marie & Fils, Pineau des Charentes	12
2005 Chateau Laribotte, Sauternes	10
2006 Nicolas, Sauternes	8
2004 Chateau La Rame, Sauternes Sainte- Croix-du-Mont	12

DESSERTS all 7

Crème Brûlée

classic vanilla

Fig Tart

organic fresh fig-stuffed puff pastry, goat cheese and
Marcona almond ice cream, fig coulis, honey drizzle

Pistachio Soufflé Glace

frozen pistachio mousse, almond sponge cake, dried cherry compote

Flight of Ice Creams and Sorbets

choose three from our seasonal, house made creations

Chocolate Velvet Tart

baked chocolate custard, butterscotch, fleur de sel,
candied walnuts

Banana Crepe

banana-cream cheese mousse,
Ansac cognac caramel sauce, housemade granola

**ASSIETTE DE
FROMAGES**

A daily selection
of artisan cheeses

14.50

French Press Coffee	
(petit)	3
(grand)	6
Espresso	3
Cappuccino	4
Chocolat Chaud	4
Tea	2