after DINNER menu

{ desserts }

ARTISANAL CHEESES 3/28 OR 5/34
selection of 3 or 5 – cambozola, aurora manchego, brie, beehive barely buzzed, garrotxa goat's milk, honeycomb, dried fruits, grapes, nuts, caper raisin jam

MOLTEN CHOCOLATE CAKE 12
horchata ice cream, hazelnut feuilletine, raspberry

STICKY TOFFEE CAKE 14
dates, toffee sauce, candied pecans, vanilla gelato

COCONUT PANNA COTTA 13
passion fruit coulis, vanilla cake crumble, white chocolate sesame seed chips

LE PETIT GÂTEAU 35
a decadent chocolate cake with golden candied wild cherries. Served on a cake stand. The perfect dessert for a celebration!

{ coffee }

ESPRESSO	4
LATTE	5
CAPPUCCINO	5
COFFEE	4
MACCHIATO	5

{ dessert wines & ports }

SAUTERNES 16
le tertre du bosquet, bordeaux, france, 2019

RAMOS PINTO COLLECTOR RESERVA 14
port douro valley, portugal

RAMOS PINTO 20 YEARS 20
20 years old, tawny port douro valley, portugal

BANYULS 16
gerard bertrand, roussillon, france, 2016

{ after dinner drinks }

FERNET-BRANCA	12
CHARTREUSE	13
SAMBUCA	12
DRAMBUIE	12
GRAND MARNIER	13
RICARD	12
BAILEYS	12
AMARETTO	12
FRANGELICO	13

{ cognac & armagnac }

REMY MARTIN VSOP	20
HENNESSY VSOP	26
HENNESSY XO	55
REMY MARTIN XO	48
CERBOIS BAS ARMAGNAC VSOP	30