

LES DESSERTS

Brioche aux Pommes

warm brioche bread pudding, caramelized apples, raisins, white chocolate 10.95

Crème Brulée

rich vanilla French custard topped with a crunchy sugar crust 9.95

Profiteroles

choux pastry puffs, vanilla ice cream, dark chocolate sauce 9.95

Mousse au Chocolat

dark Callebaut chocolate mousse, seasonal berries 9.95

Crème Glacée de Sandra

house-made flavors tonight- vanilla, caramel and coffee
plus maybe one more surprise! 9.95

Pain d'Epice

warm gingerbread, a house favorite,
strawberry confiture, caramel ice cream 10.95

Crêpe au "Nutella"

sweet crêpe filled with the famous chocolate-hazelnut spread,
coffee ice cream, caramel, candied hazelnuts 9.95

Gâteau au Chocolat

warm flourless chocolate cake, house vanilla ice cream 10.95

Dessert Sampler

Pain d'Epice, Crème Brulée and Gâteau au Chocolat 24.95

SHERRY

Alvear Fino Sherry 15
Alvear Oloroso Asuncion 20
Alvear Amontillado Carlos VII 25
Hidalgo La Gitana Manzanilla 16
Alvear Pedro Ximenez 22

SAUTERNE

Chateau Grand-Jauga 2017 12

PORT

Fonseca Bin #27 15
Ramos Pinto Ruby 10
Ferreira Ruby 10
Broadbent Auction Reserve 10
Graham 20 Year Old Tawny 27
Fonseca 20 Year Old Tawny 28
Graham 10 Year Old Tawny 16

COGNAC/BRANDY

Boulard Calvados 17
Courvoisier VS 12
Courvoisier VSOP 15
Hennessy VSOP 18
St. Vivant Armagnac 11
Remy Martin VSOP 16
Martell Cordon Bleu 45

COFFEE

Illy Espresso 5.95
Cappuccino 6.5
Macchiato 5.95
Americano 5.95
Caffé Latte 6.5
Caffe Mocha 6.5
French Roast 4.95

DESSERTS LIQUIDES

Martini au Chocolat

Absolut Vanilla vodka, Godiva chocolate liqueur,
Irish cream, crème de cacao 15

Aigre-Doux

Fernet-Branca, amaretto, Angostura bitters, honey 13

Keoke Coffee

Courvoisier, Kahlua, French roast Café Moto coffee,
whipped cream 14

Bon Vivant

Illy espresso, Pyrat XO aged rum, Tuaca 14