



## Dessert

*Menu created by Frederic Robert*

Gâteau au fromage blanc \$9  
Creamy cheesecake, red fruit compote, yogurt sorbet

Fou de Chocolat \$9  
French style chocolate pudding,  
Chocolate cake, almond milk chocolate lollipop

Poire en Aumônière \$9  
Roasted pear caramelized with pear liquor  
And wrapped in a crêpe

Café Liégois \$9  
Coffee ice cream, coffee sauce, whipped cream

Three cheeses \$15 Five Cheeses \$21  
Accompanied with toast, candied walnut & dried fruit

## Café & Thé

Coffee regular & decaf \$1.75  
Nespresso single espresso \$2.00  
Nespresso double espresso \$3.50  
Nespresso Cappuccino \$3.50  
Café au lait \$3.25  
Mighty Leaf Tea \$1.75

## Digestifs

### Cognac

Hennessy v.s. \$14  
Fontpinot x.o. \$20

### Armagnac

Domaine du Tariquet \$14

### Eau de Vie

Poire, Trimbach \$12  
Framboise, Trimbach \$12

### Cordial

Grand Marnier Cordon Rouge \$12  
Cointreau \$12  
Belle de Brillet \$10  
Saint-Germain Liquor \$11  
Limoncello, Pallini \$8  
Kahlua \$10  
Frangelico \$9  
Clement Liqueur d'Orange \$8  
Calvados la Captive \$14

### Port

Nieport, 10 Year Tawny \$15  
Nieportort LBV \$10

### Grappa

Nonino Gioiello Castagno Chestnut Honey \$22  
Nonino Grappa Di Merlot \$14  
Nonino Quintessentia Amaro \$12

Menu Items are prepared as described; no substitutions. No use of cellular phones in the dining room.

\*Consuming raw or undercooked meals may increase the risk of food born illness, especially if you have certain medical conditions.