

DESSERTS

All our desserts are homemade

Pralinée crème brûlée with almond biscotti	5
Vanilla cheesecake with candied chestnut	6
Ice cream & sorbet selection	1.50/
<i>Chocolate, Vanilla, Cherry yogurt & Lemon, Strawberry</i>	Scoop
Flourless chocolate cake, Sharron fruit compote	5.90
Chocolate fondue-selection of fruits (for 2 people)	11
Cheese selection	
<i>Please order from our cheese board menu</i>	

Café Gourmand

Hot drinks of your choice + a selection of desserts 6

SWEET & FORTIFIED WINES BY THE GLASS-100ml

2009 Monbazillac "Cuvée Abbaye"	
by Dom. de L'Ancienne Cure (S.W.France)	5.90
« TRY WITH CREME BRULÉE »	
2008 Maury Vintage Rouge	
by Mas Amiel (S.W. France)	7.80
“GREAT WITH FLOURLESS CHOCOLATE CAKE”	
2009 'Cordon Cut' Riesling	
by Mount Horrocks (Clare Valley, Australia)	9.50
“LOVELY WITH CHEESE CAKE”	
2007 Porto unfiltered late bottled vintage	
by Quinta do Infantado (Douro, Portugal)	
“ENJOY WITH BLUE CHEESE”	5.90

HOT DRINKS & DIGESTIFS

COFFEE

Freshly ground. Roasted by Nude Espresso.

Espresso	1.70
Double espresso	2.20
Americano	1.70
Macchiato	1.90
Double macchiato	2.10
Cappuccino/ Latte	2.50

TEA

English breakfast, Green Tea,	1.90
Earl Grey, Camomile	1.90
Fresh mint	2.10

Armagnac-glass 50ML

Baron de Sigognac

VSOP , Bas Armagnac (South West, France)	5.90
1972 , Bas Armagnac	14.00

Cognac

François Voyer

VSOP , Grande Champagne 1 ^{er} cru de Cognac (Charente, France)	8.50
XO , Grande Champagne 1 ^{er} cru de Cognac (Charente, France)	12.50

Eaux de vie-glass25ml

Marc de Bourgogne, Dames Huguettes by Joseph Cartron (Burgundy France)	5.00
Genepi d'Armoise (Savoie, France)	5.90
Goutte de Poire Williams Passerillé by Laurent Cazottes (Midi-Pyrénées, France)	6.45
Framboise by Distillerie G. Miclo (Alsace, France)	7.00
Myrtille by G. Distillerie Miclo (Alsace, France)	7.00
Mirabelle Reserve by G. Distillerie Miclo (Alsace, France)	7.50