
Les Desserts

Selection of Desserts 12.95

La tarte aux quetsches

Our traditional Alsatian plum tart with Cinnamon Ice Cream

Notre Gâteau au Fromage

Our Housemade Cheesecake with Raspberry Coulis

Le gâteau praliné aux noisettes et amandes

*Hazelnut and almond cake with hazelnut sauce **

La Crème Brulée à la Vanille

*Tahitian Vanilla Crème Brulée **

La Tarte au Chocolat

Dark Valrhona Chocolate Tart with Vanilla Ice Cream

*** Gluten free**

Chef Jacques recommends a Dessert Wine

Domaine des Bernardins Muscat Beaumes de Venise 12

Julius Meinl Coffee | 7.50

Selection of Harney and Sons Fine Teas | 6.50

Julius Meinl Espresso or Decaffeinated Espresso | 7.50

Cappuccino | 7.95

Espresso Martini | 19

Vanilla Vodka, Kaluha, Espresso, Chocolate Shaving



Les Digestifs

Les Eaux de Vie d'Alsace

Spécialité Alsatian Fruit Brandies

Framboise | Kirsch | Mirabelle | Poire William 17

Cognac | Armagnac | Calvados

Courvoisier V.S.O.P. Cognac / 16

Hennessy XO Cognac / 40

Remy Martin V.S.O.P. Cognac / 18

Martell Cordon Bleu Cognac / 49

Larresingle V.S.O.P. Armagnac / 22

Busnel Vieilles Réserve Calvados / 19

100 Year Anniversary Grand Marnier / 46

Remy Martin XO 45

Single-Malt Scotch Whiskies

Glenfiddich 12-year-old / 17

Glenfiddich 18-year-old / 36

The Glenlivet 18-year-old / 40

The Balvenie Doublewood 12- year-old / 24

The Macallan 18-year-old / 69

The Macallan 12-year-old / 29

Oban 14-year-old / 29

Talisker 10-year-old / 22

Porto and Dessert Wines

Croft Reserve Ruby Porto / 12

Churchill Late Bottled Vintage Porto 2017 / 16

Taylor Fladgate 20-year-old Tawny Porto / 29

Dow's Vintage Porto 1997 / 35

Clos Haut-Peyraguey, Sauternes 1er Cru Classé 2017 / 22

Domaine de Rancey Rivesaltes Ambré 2000 / 20

Cossart-Gordon Bual Madeira / 19