

DESSERT MENU

Crème brûlée

Our take on this classic 7

Mousse au chocolat

Valrhona Pure Madagascar dark chocolate mousse 8

Tarte aux pommes

Warm apple tart with French vanilla ice cream, salted caramel 8

Atmosphère profiteroles

Choux filled with French vanilla ice cream, topped with warm chocolate, toasted Polignac almonds 9

Moelleux "Mon chéri"

Chocolate lava cake with Griottine cherry and kirsch Crème Anglaise 10

Baba au rhum

Baba cake soaked in flamed dark rum syrup, topped with Chantilly cream and raisins 9

Colonel (21+)

Lemon sorbet topped with ice cold Grey goose vodka 10

Coupe de glace vanille

Vanilla ice cream, salted caramel, toasted Polignac almonds 6

Sorbet citron

Lemon sherbet with raspberry coulis 6

Café gourmand

*Sampler platter with petite crème brûlée, chocolate mousse Quenelle, vanilla ice cream, and Chantilly cream 9
with espresso coffee add 2*

COFFEES

*Our coffees are available
decaffeinated*

Espresso

Espresso forte 3.5

Double 4.5

Americano

Extra Long espresso coffee 3.95

Café au lait

Coffee latte 4.5

Capuccino

*Espresso topped with milk foam,
cocoa powder 4.95*

SPECIALTY COFFEES

Atmosphère coffee

*Baileys, Kahlua, espresso, Chantilly
10*

Cognac coffee

Martel V.S., espresso, Chantilly 11

Italian coffee

*Amaretto di Saronno, espresso,
Chantilly 10*

Irish coffee

*Tullamore Dew Irish whiskey,
espresso, Chantilly 10*

Pari-Paris coffee

*Grand Marnier, espresso, Chantilly
11*

TEAS

*Nunshen Grands Crus teas
3.95*

Earl Grey decaf

Peach Rooibos

Oolong finest

Cinq Mondes

Vallée du Nil

Camomille

AFTER DINNER DRINKS

Cognac

Courvoisier V.S.O.P. 12

Henessy X.O. 25

Bas Armagnac

Dartigalongue X.O. 15

Calvados

Busnel V.S.O.P. 12

Pommeau de Normandie 8

Pear Williams 10

Sauternes

Chateau Baulac Dodijos 2012. 13

Port wines

*Graham's Six grapes reserve 8
Casa de Santa Eufemia. Douro 11
Quinta do Portal. White 10
Niepoort Colheita. 1999 12*