

les desserts

DESSERTS

CRÈME BRÛLÉE.....	8
APPLE TARTE TATIN.....	8
PROFITEROLES Chantilly cream, vanilla bean ice cream	8
CRÈME CARAMEL.....	8
SPICED POT DU CRÈME	8
pumpkin confit, cardamom crème fraîche	
CRÊPES warm figs, sabayon, pistachio ice cream.....	8
CHOCOLATE-WHISKEY TRUFFLE SOUFFLÉ.....	12
vanilla caramel sauce, vanilla bean ice cream	

ASSIETTE DE FROMAGE

SELECTION OF THREE.....	15
SELECTION OF FIVE.....	25
SELECTION with Taylor Fladgate Port.....	31
ASSIETTE DE L'ARTISAN.....	35
selection of 5 special cheeses preferred by our fromagiers	

SWEET WINES

CHÂTEAU RIEUSSEC Sauternes, Bordeaux '03.....	25/100
DOMAINE DE COYEUX	
Muscat Beaumes de Venise, Rhône Valley '03 (375 ml).....	10/40
WESTERLY VIOGNIER	
"Après" Santa Ynez Valley '03 (375 ml).....	15/60
DOMAINE CAUHAPÉ	
"Symphonie de Novembre" Jurançon '03.....	12/100
CAVE DE L'ABBÉ ROUS HÉLYOS Banyuls, France '02	17/135

PORT AND MADEIRA

RAMOS PINTOS "Vintage Port" Portugal '97.....	25/150
QUINTA DO INFANTADO "Vintage Port" Portugal '00	30/180
BROADBENT TERRANTEZ 50 Years Madeira.....	37/300
TAYLOR FLADGATE "20 Year Tawny Port" Portugal.....	16/80

SHERRY

LUSTAU DRY AMONTILLADO "Los Arcos" Jerez, Spain	10/42
LUSTAU LIGHT FINO "Jarana" Jerez, Spain.....	7/39
LUSTAU DRY OLOROSO "Don Nuno" Jerez, Spain.....	9/48
LUSTAU EAST INDIA "Los Arcos" Jerez, Spain.....	12/64

CHEF/ OWNER DAVID MYERS
EXECUTIVE CHEF MICHAEL DAVID
PASTRY CHEF RAMON PEREZ

comme ça

