

BONBONS



Strawberry & Vanilla Crème Brulée
Vanilla Custard, Strawberry Coulis, Whipped Cream 13

Profiteroles Glacées
Vanilla Bean Gelato, Warm Chocolate Ganache 13

Chocolate Pot de Creme
Brandied Cherries, Whipped Crème Fraîche, Cacao Nib Tuile 12

Buck Russell's **Red Velvet Cake**
Cream Cheese Icing, Chocolate Shavings 14

Apricot Tart
Poached Apricot, Vanilla Pastry Cream, Pistachio Tuille 13

◆ PLATEAU ◆ À FROMAGE

A Selection of Artisanal Cheeses, Marinated Olive,
Honeycomb, Walnut 24

Macarons Assortis
Pistachio, French Vanilla Bean, Lemon, Caramel, Raspberry, Chocolate 11

Buck Russell's **Crème Glacé & Sorbet**
Sabayon, Vanilla Bean, Chocolate, Cookies & Cream,
Toasted Coconut (Dairy Free) | Lemon, Mango, Fruits Rouges 12

COFFEE & TEA

Drip Coffee 4

Espresso 4

Americano 4

Cappuccino 6

Latte 6

Rishi Tea 4



Espresso Martini

Cold Brew Espresso,
Vodka, Mr. Black
Coffee Liqueur **15**

BRANDY & DIGESTIFS

COGNAC

A.E. Dor Embleme Grand Champagne	15
A.E. Dor, Grande Vieille Reserve No. 8	99
Braastad XO Fine Champagne	25
Grateaud Cognac Bouquet des Borderies	14
Guillon-Painturaud VSOP Grande Champagne	16
Pierre Ferrand 1840 Cognac	13
Pierre Ferrand Amber Cognac	15
Pierre Ferrand Reserve Double Cask	18
Pierre Ferrand Selection des Anges	44
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Pierre Ferrand Pineau des Charentes <i>Served Chilled</i>	12

EAU DE VIE ET PINEAU

Rhine Hall Apple	12
Rhine Hall Bierschnaps	10
Rhine Hall Mango	14
Rhine Hall Cherry	14
Rhine Hall Oak-Aged Plum	14

WINE

Lious de Suduiraut 2013 Sauternes	13
Tresmontaine NV Côtes Catalanes	13
Dm du Mas Blanc 2002 Banyuls	13
Quinta do Noval Tawny 20YR Duoro	20

ARMAGNAC

Château des Laubade VSOP	14
Château des Laubade XO	18
Maison Gelas 8yr Bas	16

CALVADOS

Chauffe-Couer, Hors d'Age 15yr	16
Château du Breuil	14

LA POMMIÈRE



Calvados La Pommière

AOC Pays d'Auge
Made From Normandy Apples

11

DIGESTIFS

Frangelico	11
Disaronno	11
Pernod Pastis	12
Chartreuse Green	18
Chartreuse Yellow	16
Fernet Branca	12
Amaro Montenegro	11
Cynar	12