

- DESSERT -

**BUTTERSCOTCH
CRÈME BRÛLÉE**

*Aged Rum, Madagascar Vanilla,
Torched Sugar*

12

PÂTÉ AU CHOCOLAT

*Dark Chocolate Terrine, Coffee
Crème Anglaise, Toasted Almonds*

13

BURNT BASQUE CHEESECAKE

Strawberry Compote

13

**- BARISTA -
ESPRESSO**

Cappuccino 5.²⁵

Espresso or Americano 4.²⁵

TEA 4.²⁵

*Red Rose Orange Pekoe | Earl Grey
Chamomile | Green | Mint*

- LIQUEUR, PORT, ETC -

1oz

Kahlúa ~ Coffee Liqueur 7

Baileys ~ Irish Cream 7

2oz

Chateau Roumieu ~ Sauternes 10

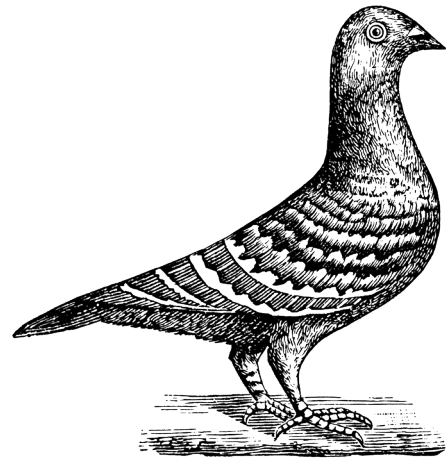
Carme ~ Port 10

DESSERT

Cocktails

SPIRITS

- BEER -



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- COCKTAILS -

FRENCH 75 15

Gin | Lemon | Crémant de Limoux

BOULEVARDIER 15

Bourbon | Campari | Vermouth

CHAMPS ELYSEES 16

*Cognac | Green Chartreuse
Lemon | Angostura*

FRENCH MARTINI 15

Vodka | Chambord | Pineapple | Lemon

CLOVER CLUB 15

Gin | Lemon | Raspberry | Egg White

OLD FASHIONED 15

*Bourbon or Rye
Demerara Syrup | Bitters*

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- BEER -

8.75

*Kronenbourg ~ 1664 Lager
Fahr ~ Pilsner*

Kronenbourg ~ Blanc, Non Alcohol



- BRANDY & COGNAC -

1oz | 2oz

Boulard ~ Calvados 10/16

Grand Marnier 8/13

St-Remy ~ Brandy XO 8/13

Hennessy ~ Cognac VS 10/16

Darroze ~ Armagnac 10/16



- SCOTCH & WHISKY -

1oz | 2oz

Canadian Club ~ Rye Whisky 8/14

Sazerac ~ Rye Whiskey 9/15

Adelphi ~ Blended Scotch 8/14

Bowmore No.1 | Islay 8.50/15

Wolfburn ~ Langskip | Highland 10/18