

## VINS DE DESSERT

		Glass	Bottle
2022	Liastos PGI Crete / Lyrarakis 375ml	13	49
2019	Jurançon 'La Magendia de Capeyre' / Clos Capeyre 375ml	14	50
2020	Sauternes / Carmes de Rieussec 375ml	18	59
2013	Tokaji Aszu 5 Puttonyos Disznókő Dorgó Vineyard 500ml	33	160
2018	Niagara 'Gold' Vidal Icewine / Inniskillin 375ml	35	128
2012	Sämling Trockenbeerenauslese / Tschida 375ml	38	138
2016	Vin Santo di Carmignano Riserva / Capezzana 375ml	49	185
2017	Jurançon Babylone / Didier Dagueneau	52	385
1996	Sauternes / Château d'Yquem	118	885
2022	Moscato d'Asti Azienda / Agricola Saracco 375ml		33
2015	Barsac / Château Coutet 375		89
1988	Sauternes / Château Rieussec 750ml		280
2005	Sauternes / Château d'Yquem 375ml		595
1997	Sauternes / Château d'Yquem 375ml		615
1989	Sauternes / Château d'Yquem 375ml		640

## VINS FORTIFIÉS

		Glass	Bottle
NV	Pedro Ximénez El Candado / Valdespino	11	89
NV	Ratafia Fine De La Marne H. Blin	15	105
NV	10 Year Tawny Port 'Quinta de Ervamoira' / R. Pinto	15	115
1970	Smith Woodhouse Port	43	320
1992	Fonseca Vintage Port	45	328
1963	Taylor Vintage Port		545

Sweet and Fortified wines by the glass are served in a 100ml measure.  
A discretionary service charge of 15% will be added to your bill.

## LES DESSERTS

TARTE FINE AUX POMMES 13.5  
Thin Crust Apple Tart with Vanilla Ice Cream  
1996 SAUTERNES - CHÂTEAU D'YQUEM 118 / 885  
From Recipes for our Friends: TUESDAY ESCAPE 16

PAIN PERDU FAÇON 'CYRUS' 13.5  
French Toast with Spice Ice Cream  
2020 SAUTERNES - CARMES DE RIEUSSEC 18 / 59  
From Recipes for our Friends: EUGENE 15

GÂTEAU AU FROMAGE FRAIS 13.5  
Cheesecake with a Berry Compote  
2012 SÄMLING TROCKENBEERENAUSLESE - TSCHIDA 38 / 138  
From Recipes for our Friends: ORPHÉE 14

MOUSSE AU CHOCOLAT CHAUD ET GLACE À L'ORGE 14  
Warm Chocolate Mousse with Malt Ice Cream  
NV PEDRO XIMÉNEZ EL CANDADO - VALDESPINO 11 / 89  
From Recipes for our Friends: TRINITY 19

CRÈME BRÛLÉE À LA VANILLE 14  
Vanilla Crème Brûlée  
2019 JURANÇON 'LA MAGENDIA DE LAPEYRE' CLOS LAPEYRE 14 / 50  
From Recipes for our Friends: HOMMAGE 16

COLONEL 13.5  
Lemon Sorbet with Vodka

SÉLECTION DE SORBETS FAIT MAISON 10  
Selection of Homemade Sorbets

Pairing wines selected by Pastry and Sommelier Team.  
Sweet and Fortified wines by the glass are served in a 100ml measure.  
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## LES DIGESTIFS

MARC	50ml
Château de Pibarnon Vieux Marc de Bandol 1994	20
Domaine de la Romanée Conti de Bourgogne 1999	164
COGNAC	
Paul Giraud VSOP	14
Remy Martin 1738	17
Paul Giraud Heritage	48
Couprrie 1er Cru Hors d'âge 40 Ans, Grande Champagne	45
Remy Martin Louis XIII 15ml / 25ml / 50ml	90 / 150 / 300
ARMAGNAC	
Château de Lacquy 2007, Bas-Armagnac	26
Château de Lacquy 2001, Bas-Armagnac	30
Château de Lacquy 1996, Bas-Armagnac	37
Château de Lacquy 30 Ans	40
Château de Lacquy 1988, Bas-Armagnac	44
Château de Lacquy Carafe des Siècles	95
ROSOLIO	
Italicus Rosolio Di Bergamotto	11

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## LES DIGESTIFS

CALVADOS	50ml
Calvados Morin VSOP	14
Calvados Morin XO	27
Calvados Morin 30 Ans	36
Adrien Camut Calvados Pays d'Auge Privilège 18 Ans	34
GRAPPA	
Grappa di Moscato Giallo Capovilla	21
Grappa di Nebbiolo Giallo Capovilla	21
Grappa Stravecchia San Leonardo	27
EAU DE VIE	
Louis Vielle Prune	13
Louis Roque Poire Prisonnière	14
Louis Roque Poire William	15
Louis Roque Framboise	15

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