

DESSERT

CHOCOLATE MARQUISE.....	14
guayaquil 64% dark chocolate, frescobaldi olive oil, lemon, crème fraîche, salt	
45% CRÈME BRÛLÉE.....	16
sheldon creek dairy double cream, rhubarb, sablé breton	
PARIS-BREST FOR TWO.....	20
hazelnuts, orange, praline cream	
RÔTISSERIE PINEAPPLE CLAFOUTIS.....	15
coconut sorbet, rum caramel	
TRUFFLED DÉLICE DE BOURGOGNE.....	21
rosewood wildflower honey, buckwheat crackers	
PALMIERS.....	4
two pieces, puff pastry & caramel cookies	

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Café et Thé

COFFEE.....	4.25
ESPRESSO.....	4.75
MACCHIATO.....	4.75
AMERICANO.....	4.50
LATTE.....	5.50
CAPPUCCINO.....	5.50
LOOSE LEAF TEAS.....	5.75
english breakfast, orange pekoe, green, chamomile flower, mint & ginger	

After-dinner Cocktails

CDG TO YYZ 2.25oz.....	28
hennessy vsop cognac, marie duffau armagnac, calvados boulard pays d'auge, lillet blanc, st-germain elderflower liqueur, dry vermouth straight up, luxurious, complex ■	
ARBOR NOIR 4.75oz.....	24
woodford reserve bourbon, campari, kahlúa, sweet vermouth, chocolate bitters boozy, fruity, punchy ¶	
ESPRESSO MARTINI 2oz.....	17
smirnoff vodka, kahlúa, cold brew sweet, creamy, coffee ¶	
ÉPIQUE! 2.25oz.....	21
woodford reserve bourbon, tawny port, havana club añejo reserva rum, spiced raspberry syrup, lime, nutmeg, angostura bitters boozy, fruity, punchy ■	