

Fun



# DESSERT

45% CRÈME BRÛLÉE .....	16
sheldon creek dairy double cream, berries, sablé breton	
PARIS-BREST FOR TWO.....	20
hazelnuts, orange, praline cream	
TRUFFLED DÉLICE DE BOURGOGNE.....	21
cherry jam, buckwheat crackers	
MACARON.....	5 each
earl grey & dark chocolate	
BLACK FOREST BONBON.....	3 each
dark chocolate, kirsch brandy ganache, cherry jam	

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
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 <i>straight up, luxurious, complex</i> ■	
ESPRESSO MARTINI 2oz .....	17
smirnoff vodka, kahlúa, cold brew <i>sweet, creamy, coffee</i> †	
ÉPIQUE! 2.25oz .....	21
woodford reserve bourbon, tawny port, havana club añejo reserva rum, spiced raspberry syrup, lime, nutmeg, angostura bitters <i>boozy, fruity, punchy</i> ■	
PINEAPPLE FALL PUNCH non-alc.....	12
pineapple, cinnamon, herbs	