

Fun



DESSERT

DARK CHOCOLATE MOUSSE.....	14
guayaquil 64% dark chocolate, coffee chantilly, salt	
45% CRÈME BRÛLÉE	16
sheldon creek dairy double cream, berries, sablé breton	
PARIS-BREST FOR TWO.....	20
hazelnuts, orange, praline cream	
CHEESES.....	ONE / 14 TWO / 24 THREE / 30
truffle brie served with wilderflower honey	
comté with apple & fennel moutarde	
bleu d'auvergne with fig jam	
MACARON.....	5 each
matcha & orange blossom	
BONBON.....	3 each
dark chocolate & raspberry ganache, pistachio	

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

ESPRESSO MARTINI 2oz	17
ketel one 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 ■	