



Pour Finir avec une Gourmandise

Crêpes Suzette au Grand Marnier Grande Réserve

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Grande Réserve D, E, G, S

14

Chouquettes, crème épaisse à la vanille

Chouquettes with vanilla

crème fraîche D, E, G

11

Crème brûlée

Vanilla flavoured crispy crème brûlée D, E, F

18

Tarte Tatin

Caramelised apple tart,

mascarpone cream D, E, G

11

Mousse au chocolat

The authentic homemade

dark chocolate mousse D, E, G, SO, S

12

Coupe de glaces

Ice creams D, E, G, SO, S

Vanille de Madagascar, Madagascar vanilla

Chocolat noir, dark chocolate

Pistache de Sicile, Sicilian pistachio

8

Coupe de Sorbets

Sorbets D, E, G, SO, S

Fraise Gariguet, Gariguet strawberry

Mangue tropicale, tropical mango

Citron de Menton, Menton lemon

Mandarine, Mandarin

8

C - CELERY | CS - CRUSTACEANS | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH |
MO - MOLLUSCS | MU - MUSTARD | P - PEANUTS | L - LUPIN | SE - SESAME | SO - SOYA BEANS | S - SULPHITES

Please note: Discretionary service charge of 12.5% will be added to your bill



Les Boissons Chaudes

LES THÉS

Rouge Bourbon
Red rooibos and vanilla, South Africa and Madagascar

4

Chamomilla
Wild chamomile flowers, artisan herbal tea

4

French Breakfast Tea
Black Tea, rich, elegant and refined

4

Milky Blue Absolu
Jasmine pearls, Fujian Province, China

4



THÉS MARIAGE FRÈRES

Earl Grey French Blue
Black tea and bergamot, Sri Lanka and Reggio Calabria, Italy

4

Marco Polo
Fruits and flowers, China and legendary Tibet

4

Sencha Matcha Émeraude
Lush and mellow green tea- Japan

4

Mentha Piperita
Peppermint leaves, artisan herbal tea

4

LES CAFÉS

Espresso illy

2

Café au lait

3

Café mocha

4,5

Double espresso illy

2,5

Cappuccino

3

Hot chocolate

5

Americano

2,5

Flat white

3

Matcha latte

4,5

Les Digestifs

Baileys

6

Fernet Branca

8

Chambord

8

Amaretto

6

Cointreau

7

Chartreuse Green

8

Kahlua

6

Grand Marnier

7

Absinthe

13

Ricard

6