

Les Desserts

Tarte Tatin de la Maison

A warm French-style apple pie
Made with minimal sugar, served a la mode \$ 8.5

Mousse au Chocolat

Dark Belgian Chocolate in our own guiltless cream-free recipe \$ 8

Flan au Pain

French style bread pudding seasoned with vanilla, rum & raisins served with
crème anglaise, a traditional custard sauce \$ 6

Fruits du Jour

Selection of fresh fruit with your choice of sorbet
or ice cream \$ 10

Profiteroles Americaines

A heavenly éclair filled with vanilla ice cream and covered with a warm Belgian
chocolate sauce \$ 9

English Trifle

A parfait of custard and cake topped with fresh whipped cream and Cassis-
infused berries \$ 7

Flotante de Champagne

A Champagne float with sorbet \$ 10

Sélection de fromages internationaux

Choose three	\$ 11
Choose five	\$ 14
Choose seven	\$ 18

Les Digestifs


Pindar Cabernet Port	\$ 9
Ruby Port, Churchill's, Portugal	\$ 9
Black Cactus (Creamy Mocha Martini with Patron)	\$ 12
Irish Coffee	\$ 10
Baileys Coffee	\$ 12
Grand Marnier Coffee	\$ 12
Champagne Split	\$ 12
Madeira, Justino, 5 years old	\$ 8
Madeira, Justino, 10 years old	\$ 12
Leopold Gourmel, Cognac	\$ 9

Frangelico, Drambuie, Anisette, Grappa, Dubonnet,
B&B, Armagnac, Lillet, Cognacs Calvados Daron,
Rémy Martin, Hennessy, Pierre Ferrand Cognac,
Grand Marnier, Martell Cordon Bleu
See our cocktail list for more...



We support local farmers and purveyors to bring you the best seasonal products

 This hotel is a "Green" property certified by the Green Hotels Association ®

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