



## DESSERT

Éclair from Heurlins	105
Crème Brûlée	125
Tarte tatin Caramel with calvados & ice cream with tonka bean	155
Glace au four Sea buckthorn & coconut	165

*Ice cream 85/ scoop*

*Chocolate ice cream*

*Vanilla ice cream*

*Sorbet of the week*

*Pastry chef's choice of condiments*

● Pastry of the Week	95
● Pastry from Heurlins	65
● Petit four	45
● Cheese	65

<i>Coffee D.O.M</i>	<i>152</i>
<i>Irish Coffee</i>	<i>152</i>
<i>Espresso Martini</i>	<i>165</i>
<i>Hot Shot</i>	<i>125</i>

● = Table side service

## WINE

	6CL
2019 Sainte-Croix-du-Mont, Château La Rame	120
2023 Coteaux du Layon Rochefort Château Pierre-Bise	155
2019 Chardonnay Beerenauslese, Burgenland. H. Lang	155
2018 Late Bottled Vintage Port, Douro, Graham's	120
S. A. 20 yo Tawny Port, Douro, Taylor's	150
2012 Bual, Madeira Cossart Gordon	160

## DIGESTIF

Normandin Mercier, Vieilles Fine Champagne, Cognac	54/cl
Comte Louis de Lauriston, Hors d'Age, Calvados Domfrontais	52/cl
Adrien Camut 12 ans Calvados Pays d'Auge	78/cl
Nardini Grappa Bianca, Veneto	46/cl
Ron Cartavio XO, Peru	58/cl
Chartreuse Verte, France	46/cl