

## COFFEE

Speciality Dark Roast	3.95
Premium Decaf	3.95
Americano	4.50
Macchiato	4.50
Espresso	4.50
Cappuccino	5.50
Café au Lait	5.50

## LOOSE LEAF TEA

5.75

“Pomme” Signature Tea
Darjeeling 2nd Flush
Premium Earl Grey
Tropical Green
Peaches & Cream
Mint Verbena
Citrus Chamomile
Cocoa Chai Chai

## DESSERT WINE

2oz

### *France*

2016	Domaine Nigri, Jurançon	9
2011	Château du Trignon Muscat de Beumes de Venise	12
2015	Château la Varière 'Le Savetier', Coteaux du Layon	15
2011	Castelnau de Suduiraut, Sauternes	18
2004	Château Doisy-Védrines 2 <sup>ème</sup> Cru, Sauternes	25

### *Canada*

2012	Cave Spring 'Indian Summer' Riesling, Niagara, Ontario	13
2013	Cave Spring Riesling Icewine, Niagara, Ontario	25

## SPECIALTY COFFEE

1oz

### *Le Cappuccino Royal*

Frangelico & amaretto layered cappuccino

12

### *Conquistador*

Amaro Montenegro, brandy, bitters, cinnamon

12

### *Forêt Noire*

crème de cacao, Heering cherry liqueur, crème Chantilly

12

## LES DESSERTS

### *Gâteau Basque*

cherry compote, almond, salted & smoked honey ice cream

14

### *Chocolat*

Saint-Domingue chocolate parfait, caramel, yuzu, grué de cacao, Earl Grey ice cream

15

### *Crème Brûlée*

tonka croustillant, passion fruit, Malibu rum sponge, Thai basil, coconut ice cream

14

### *Baked Alaska*

brandy, meringue, Baileys génoise, gingerbread ice cream

14

### *Soufflé*

pistachio, matcha, Frangelico & tonka bean crème anglaise

18

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.