

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 Beaumes de Venise	12
2015	Château la Varière 'Le Savetier', Coteaux du Layon	15
2011	Castelnau de Suduiraut, Sauternes	18
2004	Château Doisy-Védrières 2 ^{ème} 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

Crème Brûlée

berry compote, lemon shortbread

12

Chocolat

Cognac & chocolate ganache, pine nuts, cocoa shortbread, Chambord liqueur, sea buckthorn ice cream

15

Pêche Melba

peach & raspberry parfait, vanilla crème prise, brandy snap, fennel pollen, peach & thyme sorbet

14

Torte Sacher

chocolate gâteau, apricot gelée, marcona almond beer nuts, foie gras ice cream

14

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

Petits Fours €
three pieces, daily selection