

DESSERTS

honey semifreddo 18 mo. comté, honeycomb 19

fig tart (page 224) blackberry, red shiso, fig leaf 17

galette peach, almond, roasted corn 16

café mascarpone, espresso, buckwheat 16

digestifs

zucca 13

amara l'arancia rossa 13

gotha settemezzo 18

bordiga centum herbis 16

faccia bruto amaro alpino 14

faccia bruto amaro gorini 14

fred jerbis amaro '16' 14

forthave marseille 24

cardamaro 13

dessert wines

chateau doisy-verdines sauternes 2015 22

domaine de rancy "rivesaltes ambré" rivesaltes 2000 18

barros tawney port 20yr 22

julien labet "chercheurs d'or" jura 2009 (375ml) 350

*A 20% service charge is added to every check
for our team both in the kitchen & the dining room.
This goes to help pay & supplement base wages,
health insurance & employee benefits.*

Tipping is not expected, but you are welcome to do so if you wish.

chartreuse

juane

20

spirits

maison rouge	cognac	VS	12
pierre ferrand	selection des anges (1oz)	VSOP	40
pierre ferrand 1840	cognac		16
claque-pepin	calvados		20
jacoulet	petit brandy de bourgogne		12
maurichos	mezcal 'espadin con cacao'		26
5 sentidos	mezcal 'pascual jabali'		30
bardstown	bourbon	6 year	28
bas-armagnac	25 years ans d'age		25
baardseth	congac	vsop	18
hudson	'big lights, big bourbon'		20
glenfidich	single malt scotch	14 yr	23
trimbach	liqueur de poire		14
delord	blanche armangac		16
lost whiskey	high rye single barrel		23
forthave	'brown' coffee liqueur		24

espresso

ceremony coffee medium roast, colombia & brazil

sans alcohol

leitz 'eins zwei zero'	de-alcoholized	riesling	15
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