DESSERTS

honey semifreddo 18 mo. comté, honeycomb	19
fig tart blackberry, red shiso, fig leaf	17
café mascarpone, espresso, buckwheat	16

digéstifs

zucca	13
amara l'arancia rossa	13
bordiga chiot	14
gotha settemezzo	18
gotha blu	20
bordiga centum herbis	16
facia bruto amaro alpino	14
facia bruto amaro gorini	14
fred jerbis amaro '16'	14
fred jerbis fernet	14
forthave marseille	24
cardamaro	13

dessert wines

château coutet sauternes 2017	22
domaine de rancy "ambré" rivesaltes 2000	18
la tour vieille "rimage" banyuls 2022	17
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

jaune

20

1605 30

meilleurs ourviers de france sommeliers 30

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

baardseth congac xo 25

hudson 'big lights, big bourbon' 20

glenfidich single malt scotch 14 yr 23

trimbach liquer de poire 14

delord blanche armangac 16

lost whiskey high rye single barrel 23

forthave 'brown' coffee liqueur 24

grand marnier cuvée du centenaire (1oz) 22

espresso

ceremony coffee medium roast, colombia & brazil