

W

DESSERTS

HONEY SEMIFREDDO 19
18 mo. comté, honeycomb

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PANNA COTTA 17
rhubarb, english pea sherbet, sancerre

PINEAPPLE FINANCIER 17
cashews, tarragon, lemon ice cream

DIGÉSTIFS

ZUCCA 13

AMARA L'ARANCIA ROSSA 13

BIGALET CHINA-CHINA AMER 14

ROOTS DIKTAMO "WILD HERBS" 14

ROOTS KANELA 14

BONAL 10

FACIA BRUTO AMARO ALPINO 14

FRED JERBIS AMARO '16' 14

ESPRESSO

CEREMONY COFFEE
medium roast, colombia + brazil



@lutecedc

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.

DESSERT WINES

CHÂTEAU DOISY-VÉDRINES sauternes 2015	22
DOMAINE DE RANCY AMBRE rivesaltes rancio 2001.....	18
BARROS tawny port 20 YR	22
JULIEN LABET "chercheurs d'or" jura 2009 (375ml)	350

CHARTREUSE

YELLOW	20
GREEN	20

AFTER DINNER SPIRITS

MAISON ROUGE cognac VS	12
PIERRE FERRAND Selection des Anges (1 oz) VSOP	40
PIERRE FERRAND 1840 cognac	16
CHÂTEAU LE BREUIL fine calvados	21
JACOLET petit brandy de bourgogne	12
JACOLET prunelle de bourgogne	20
MACURICHOS mezcal 'espadin con cacao'	26
5 SENTIDOS mezcal 'PASCUAL jabali'	30
BARDSTOWN bourbon 6 year	14
HUDSON 'big lights, big bourbon'	20
GLENFIDDICH single malt scotch 14 yr	23
TRIMBACH liqueur de poire	14
DARROZE blanche armagnac	16

SANS ALCOHOL

LEITZ 'EINS ZWEI ZERO'	
<i>de-alcoholized sparkling rosè Baden German</i>	15

ROOTS DIVINO APERITIF

bitter orange, genietian root, wormwood	15
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