



DESSERTS 9

CHOUX DONUT · *blueberry compote,
buttermilk ice cream*

FRIED BREAD PUDDING · *dulce de leche,
candied kumquats*

FRENCH TOAST ICE CREAM · *oatmeal raisin cookies,
blueberries*

LEMON PAVLOVA · *lemon cream,
coconut dacquoise, lemon crouton*

DARK CHOCOLATE BROWNIE · *raspberry jus,
chocolate ice cream*

APPLE TATIN · *honey tuile, crème fraîche
ice cream, bucheron gratin*

KITCHEN
TRAVELLE
AND BAR

AFTER DINNER

- Banana Falernum · 13
- Moscato Pupillo, 2009 · 11
- Patrick Bottex, Bugey-Cerdon, NV · 16
- Domaine de Rancy, Rivesaltes, 1998 · 16
- RWC, “Boston” Bual, Madeira · 18
- D’Oliveiras, Bual, Madeira, 1968 · 55
- Roûmieu-Lacoste, Sauternes, 2014 · 17
- Churchill’s, 10 Year, Tawny Port · 12
- Warre’s “Otima”, 10 Year, Tawny Port · 18
- Warre’s “Otima”, 20 Year, Tawny Port · 27
- Graham’s, 30 Year, Tawny Port · 40
- Blume Marillen Apricot · 19
- Etter Zuger Kirsch · 26
- F. Meyer Poire Williams · 22
- G.E. Massenez Mirabelle · 17

BREWED

- “La Colombe” Coffee · 5
- “La Colombe” French Press · 7
- “La Colombe” Specialty Coffee · 6
- Double Espresso · 8
- “Tealeaves” Tea · 5