

Dessert Wines

MOSCATO D'ASTI Rizzi 2018 Piedmont, Italy (750ml)	\$10/42
SAUTERNES De La Tour Blanche 'Emotions' Bordeaux, France 2017 (750ml)	\$15/120
SAUTERNES Chateau D'Yquem Bordeaux, France 2011 (750ml)	\$99/850
VIDAL ICE WINE Inniskillin 'Niagra Estate' Niagra Peninsula, Canada 2016 (375ml)	\$19/110
TAWNY PORT Fonseca, 10 Year N.V. Douro Valley, Portugal (750ml)	\$12/83
TAWNY PORT Fonseca, 20 Year N.V. Douro Valley, Portugal (750ml)	\$17/99

Les Digestifs

Chartreuse – Jaune	21.00
Chartreuse – Vert	21.00
Chartreuse – Vert VEP	25.00
Chartreuse – Jaune VEP	25.00
Cynar	15.00
Dubonnet Rouge	14.00
Fernet Branca	12.00
Punt E Mes	14.00
Ramazotti	11.00

Cognac

Camus Borderies XO	38.00
Camus Elegance VSOP	19.00
Delamain 'Pale & Dry'	30.00
Guillion–Painturaud, Hors d'Age	35.00
Courvoisier VSOP	18.00
Hennessy 'Paradis'	312.50
Hennessy VSOP	24.00
Hine 'Antique' XO	33.75
Hardy, Noces d'Argent	62.50
Maison Paul Beau, Hors d'Age	33.75
Maison Surrenne 'Lot David Picoron' 1975	103.20
Rémy Martin 'Excellence' XO	32.50

Armagnac

Larressingle VSOP	21.00
Chateau Arton Haut-Armagnac 'La Reserve'	18.00

Calvados

Busnel VSOP	18.00
Christian Drouin XO	31.25

Eau de Vie & Marc

Blume Marillen (Apricot)	18.00
Massenez Kirsch (Cherry)	18.00

Desserts

VANILLA BEAN CRÈME BRÛLÉE warm madeleine \$12	BABA AU RHUM classic rum soaked cake vanilla cream \$12
PROFITEROLES praline, vanilla ice cream, bittersweet chocolate \$14	MILK CHOCOLATE POT DE CRÈME crème chantilly \$11
STRAWBERRY PARFAIT fresh strawberries, vanilla custard, pound cake, almond streusel \$14	TERRINE AU CHOCOLAT hazelnut crème de glace, chantilly \$14
TARTE AU CITRON lemon tart \$14	ARTISANAL ICE CREAM OR SORBET \$9

Coffee & Tea

COFFEE \$4.5	ESPRESSO \$4.5	CAFÉ LATTE \$5.5
CAFÉ GIBRALTAR \$5.5	CAFÉ AU LAIT \$5.5	CAFÉ VIETNAMESE \$6
DÉLICE AU CHOCOLAT \$5.5	CAPPUCCINO \$5.5	SELECTION OF HOT TEAS 5

Le Zoo Cheeses

A SELECTION OF REGIONAL FRENCH CHEESES

Select (3) \$18 (5) \$28 or (7) \$39