

## Dessert Wine

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

### PROFITEROLES

praline, vanilla ice cream,

bittersweet chocolate

\$14

### BABA AU RHUM

classic rum soaked cake

vanilla cream

\$12

### MILK CHOCOLATE

### POT DE CRÈME

crème chantilly

\$11

### ARTISANAL ICE CREAM OR SORBET

\$9

## Coffee & Tea

### COFFEE

\$4.5

### CAFÉ

### GIBRALTAR

\$5.5

### DÉLICE AU CHOCOLAT

\$5.5

### ESPRESSO

\$4.5

### CAFÉ AU LAIT

\$5.5

### CAPPUCCINO

\$5.5

### CAFÉ LATTE

\$5.5

### CAFÉ

### VIETNAMESE

\$6

### SELECTION OF

### HOT TEAS

5

## Le Zoo Cheeses

### A SELECTION OF REGIONAL FRENCH CHEESES

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