

COFFEE

Espresso	6
Cappuccino	8
Americano	8
Latte	8
Flat White	8
Hot Chocolate	8

SELECTION OF TEA (MONOGRAM) 8

- Earl Grey Neroli
- Morning English
- Kashmere
- Uji Sencha
- Cherry Japonaise
- Shiso Mint
- Saffronais
- Rose of Ariana
- Chamomile

DIGESTIVES

Limoncello	20
Disaronno	20
Sambuca	20
Through The Grapevine VSOP	28
Nonino Chardonnay Barriquet Grappa	23
Nonino Moscato Grappa	23

DESSERT	17
Warm Chocolate Cake Vanilla Ice Cream	
Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	
Banana Caramel Tart Chewy Peanut Butter, Chocolate Ice Cream	
Grape Panna Cotta Peanut Butter and Grape Sorbet, Caramelized Brioche	
Cinnamon Apple Pie Maple Pecan Ice Cream	
Coconut Semi Freddo Tropical Fruit, Pineapple Sorbet	
Fig and Raspberry Hazelnut Tart Cardamom Cream	
Selection of Ice Cream and Sorbet (per scoop)	6
DESSERT WINE	
2018 Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22
2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

Chef Jean-Georges Vongerichten