

DESSERT WINE

FRANCE

2006 Banyuls blanc - Vial Magnères 10 €

2007 Maury - Mas Mudigliza 10 €

2008 Sauternes - Castelnau de Suduiraut 15 €

HUNGARY

2007 Tokaj - Hold and hollo 12 €

CHILE

2010 Semillon - Viu Manent 15 €

AUSTRALIA

2013 Riesling - Mount Horrocks 15 €

HOT BEVERAGE

Espresso, American coffee, decaffeinated 8 €

Cappuccino, coffee cream 12 €

Earl Grey, ceylan, lundi light, jasmin Mandarin, mélange Plaza,
camomille, english breakfast 14 €

Lime blossom, lemon verbena 14 €

White tea 18 €

DIGESTIVE

Cognac - Henessy X.O. 66 €

Cognac - «H» by Hine VSOP served in jéroboam 30 €

1981 - Bas-Armagnac - Domaine de Jouanda 28 €

Rhum - Neisson Agricole - Extra vieux 24 €

Chartreuse VEP Verte - served in jéroboam 28 €

Our Bar menu is at your disposal

DESSERT

ANGELO MUSA AND ALEXANDRE DUFEU'S CREATIONS

Chocolate from our Manufacture in Paris, coffee granité 22 €

Apricot and almond panna cotta 22 €

 Warm cherries, cream cheese and matcha green tea sorbet 22 €

Raspberries, rose and lemon 26 €

Piña colada style exotic fruit 22 €

ICE CREAM & SORBET 18 €

ICE CREAM

Chocolate, vanilla, white coffee

SORBET

Strawberry, white peach, apricot

 **DESSERTS BY FUMIKO KONO**
JAPANESE CULINARY CREATOR

Net prices in euros. Tax and VAT included.

We would be happy to assist you in your selection, if you suffer from any allergies.

Our hotel does not accept payment by check.