

## DESSERT

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Peanut Butter Chocolate Bar  
Salted Caramel Ice Cream  
13

MARKET Cheesecake  
Lemon Cream, Blueberry Sorbet  
12

Frozen Lemon Parfait  
Pistachio Cake, Mango Gel  
Pineapple Confit  
12

Warm Chocolate Cake  
Vanilla Ice Cream  
11

Seasonal Fruit Plate  
12

Selection of Sorbets and Ice Creams  
10

Selection of Artisanal Cheeses  
18

## TEA & COFFEE

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*Nut or Dairy Milk Available*

### **Rare Tea, curated by O5 Tea 5**

High Mountain Black  
Calambrian Bergamot – Earl Grey  
Chiran Sencha – Early Harvest  
Dream – Morning Blend  
Peppermint  
Chamomile  
Coffee Cherries – Hartman  
Gaba Oolong

Coffee by Caffé Umbria 6  
Cappuccino, Latte, Espresso, Mocha

Jeju Island Matcha Latte 6

Hot Chocolate 6

Golden Milk 7  
Turmeric + Ginger, Black Pepper  
Raw & Unpasteurized Local Honey

## DIGESTIVES

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<b>FORTIFIED</b>	2 oz   bottle
Quails Gate Vintage Foch	12   88
Fonseca Bin No.27	10
Taylor Fladgate 10yr, Tawny	15
Taylor Fladgate 20yr, Tawny	24
Smith Woodhouse Port, LBV 2002	10
Chateau D'Orignac, Pineau des Charentes	15

### ICE WINE & CIDER | LATE HARVEST

Gehring Brothers Riesling	20
Quails Gate Optima	11
Raven Ridge Granny Smith	12

<b>BAS ARMAGNAC</b>	1 oz   2 oz
Saint Vivant VSOP	14   21
Marcel Trépout 1965	35   53
Marcel Trépout 1964	38   57

### COGNAC

Davidoff Extra	32   48
Hennessy VS	15   23
Hennessy VSOP	20   30
Hennessy XO	34   51
Remy Martin VSOP	20   30
Remy Martin XO	32   48
Hennessy Paradis	160   240
Louis XIII	275

### CALVADOS

Calvados Morin VSOP	15   23
Pere Magloire VSOP	12   18