

BOISSONS CHAUDES

English Breakfast 5.75

Afternoon Blend 5.75

Earl Grey 5.75

Assam 5.75

Jasmin Buds 5.75

Yunnan Green Tea 5.75

Lapsang Souchong 5.25

Darjeeling 5.25

Espresso small 4.75 / large 5.75

Macchiato small 4.75 / large 5.75

Cappuccino small 5.75 / large 6.95

Café Crème small 5.75 / large 6.95

Noisette 5.75

Mocha 5.95

Americano 5.95

Colbert Hot Chocolate 5.95

Café Grand Crème 6.95

Flat White 6.95

Matcha Latte 6.95

Extra Shot 1.20

with Whipped Cream 1.85

all available decaffeinated or with almond, oat, soya and lactose free milk

INFUSIONS

Canarino 3.00

Fresh Mint 5.50

Camomile 5.75

Lemon Pressé 4.25

served hot or cold

Rose Buds 5.95

Lemon Verbena 5.95

Berry & Hibiscus 5.95

Ginger & Fennel 5.95

fennel, rose, cardamom, liquorice

ICED TEAS

Mango Noir & Passion

Fruit 6.25

Raspberry & Darjeeling

6.25

Classic Lemon

5.00

FRIANDISES

Colbert Truffles
(214) 2.00 each

Selection of Madeleines
(342) 5.00

Macarons fait Maison
(223) 3.00 each

DESSERTS

Classic Crème Brûlée (661)
9.75

Crêpes au Citron (464)
9.95

Mousse au Chocolat (559)
9.95

Banoffee Éclair (570)
10.50

Mille-feuille aux Fraises (500)
12.75

Vanilla Cheesecake (598)
with berry compote
11.25

Crêpes au Chocolat (496)
11.95

Tarte Fine aux Pommes
with vanilla ice cream
(710) 12.50

GLACES

Sorbet Fait Maison (208)
seasonal fruit sorbet
7.50

Ice Cream Profiteroles (1197)
with chocolate sauce
10.25

Coupe Chocolat Liégeois (994)
*vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce*
10.95

Coupe Lucian (1468)
*pistachio, hazelnut and almond
nougatine ice creams, whipped
cream and butterscotch sauce*
11.45

Banana Split (1181)
*caramelised banana, vanilla ice
cream, whipped cream, raspberry
purée and flaked almonds*
11.75

FROMAGES ARTISANAUX

Beaufort d'Été, Selles-sur-Cher, Bleu d'Auvergne (633) 16.95
served with quince jelly, endive and black grapes

DESSERT WINES

	Verre 100ml
Coteaux du Layon, Chaume, <i>Domaine des Forges 2021</i>	11.75
Lieutenant de Sigalas Rabaud, <i>Sauternes 2020</i>	14.25
Maury Rouge, <i>Domaine Mas Amiel 2022</i>	16.50

Friandises, Pâtisseries, Desserts et Glaces are vegetarian, for vegan options please ask your server.