DESSERT

Gâteau Au Chocolat 11
Warm Valrhona Chocolate Cake, Candied Orange, Vanilla Ice Cream

Crème Brûlée 10
Caramelized Vanilla Custard, Berries

Crêpes Suzette 14
Grand Marnier, Candied Orange, Vanilla Ice Cream

Soufflé Du Jour 13
Crème Anglaise

Profiteroles De Velours Rouge 12
Pistachio Cream, Berries, Chocolate Sauce

Glaces Et Sorbets
ICE CREAM & SORBETS
SINGLE SCOOP $3 | THREE SCOOPS $8
Ice Cream: Vanilla, Strawberry, Chocolate
Sorbet: Coconut, Lemon

Please Notify Us Of Any Allergies
*Food items are cooked to order or served raw. Consuming raw or undercooked meats, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

A KNÉAD Restaurant
Follow Us @/BistroDuJour

- Vegan  🍼 - Vegetarian  🍟 - Gluten Free

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CAFÉ

COFFEE BY LA COLOMBE

Drip Coffee 4  Iced Tea 4  Cappuccino 5
Cold Brew 5  Espresso 4  Hot Chocolate 6
Latte 5  Macchiato 4

THÉ CHAUD

TEA BY PALAIS DES THÉS

Golden Darjeeling  Thé Des Lords Earl Grey  Sencha Yama
Jasmin Grand Impérial  L’Herboriste (Decaf)  Chamomile (Decaf)

ARMAGNAC & COGNAC

Francis Darroze Les Grands Assemblages 12 Yr Armagnac 32
Armagnac Francis Darroze 1989 Armagnac 68
Hennessey XO Cognac 86
Rémy Martin XO Cognac 72
Rémy Martin Louis XIII Cognac 350

LES VINS DOUX

Sauternes, Château Les Justices 18
Banyuls, Domaine du Mas Blanc, ‘Le Colloque’ 10
Madeira, Broadbent 10 Year Boal 14
Port, Dow’s 20 Year Old Tawny Port 16