



**PETIT LOUIS BISTRO**

**DESSERT**

<b>POT DE CRÈME AU CHOCOLAT NOIR</b> Dark Chocolate Pot de Crème, Chantilly Cream, Sablé.....	9.00
Maydie, Château d'Aydie 2013 <i>lush, inky, blackberry, plum, black cherry, licorice, pepper (3 oz)</i> . . . . .	13
<b>CRÈME BRÛLÉE</b> Vanilla Bean Crème Brûlée.....	9.00
Sauternes, Château Doisy-Védrines <i>dried apricot, honey, orange marmelade, saffron, caramelized apple, clove (3oz)</i>	21
<b>TARTE AUX POIRES</b> Pear Tart, Cranberry Coulis, Honey Ice Cream.....	9.00
Poiré, Eric Bordelet "Authentique" NV <i>sparkling pear cider; ripe pears, white flowers, crystalized ginger (6oz)</i> .....	10
<b>MOUSSE AU CHOCOLAT</b> Chocolate Mousse, Espresso, Chantilly Cream.....	9.00
Banyuls, Domaine La Tour Vieille 'Reserva' NV <i>dried red cherries, raisins, cocoa, clove, walnut, fig (3oz)</i> . . . . .	15
<b>ASSORTIMENT DE MACARON</b> Daily Selection of Four Macarons.....	8.00
Muscats de Beaumes-de-Venise, Domaine de Durban 2014 <i>peach, golden raisin, orange blossom, earl grey (3oz)</i> . . . . .	11
<b>PROFITEROLES AU CARAMEL</b> Salted Caramel Ice Cream, Warm Chocolate Sauce, Caramelized Nuts.....	9.00
Banyuls, Domaine La Tour Vieille 'Reserva' NV <i>dried red cherries, raisins, cocoa, clove, walnut, fig (3oz)</i> . . . . .	15
<b>SORBETS ET GLACES</b> Housemade Sorbets & Ice Creams.....	7.00
Clairette de Die, Carod "Tradition" NV <i>sparkling white; lychee, peach, honeysuckle, chamomile tea (6oz)</i> .....	10

<b>liqueur</b>	<b>1.5oz</b>
Drambuie.....	8.00
B&B.....	8.50
Grand Marnier.....	9.00
Chartreuse Jaune .....	12.00
Chartreuse Verte.....	12.00
Pernod Absinthe Supérieure.....	18.00
Chartreuse Verte V.E.P. ....	25.00

<b>eau-de-vie</b>	<b>1.5oz</b>
Kirsch, F.E. Trimbach <i>cherry</i> .....	10.50
Framboise, F.E. Trimbach <i>raspberry</i> .....	10.50
Mirabelle, F.E. Trimbach <i>Mirabelle plum</i> .....	10.50
Poire William, G.E. Massenez <i>pear</i> .....	10.50

<b>cognac, calvados, armagnac</b>	<b>1.5oz</b>
Calvados, Dupont "Fine Reserve".....	9.50.
Cognac, Remy-Martin VSOP.....	13.00
Cognac, Guillon-Painturaud VSOP.....	14.00
Cognac, Tesseron XO Lot 90.....	19.00
Bas-Armagnac, Darroze 12 Ans d'Age.....	21.00
Cognac, Gourry de Chadeville 8Year Old St-Émilion.....	22.00
Cognac, Courvoisier XO.....	30.00
Cognac, Kelt XO.....	35.00
Cognac, Tesseron XO Lot 76.....	35.00

<b>american whiskey</b>	<b>1.5oz</b>
Knob Creek <i>bourbon</i> .....	10.00
Sagamore <i>rye</i> .....	10.00
Maker's Mark <i>bourbon</i> .....	11.00
Basil Hayden <i>bourbon</i> .....	14.00
Ri-I <i>rye</i> .....	15.00
Booker's <i>bourbon</i> .....	18.00

<b>scotch</b>	<b>1.5oz</b>
Dewar's White Label.....	8.00
Johnnie Walker Red.....	8.50
Chivas Regal 12.....	11.00
Johnnie Walker Black 12.....	11.50
Glenmorangie 10 <i>highland</i> .....	12.00
Ardbeg 10 <i>islay</i> .....	12.00
Glenlivet 12 <i>speyside</i> .....	13.00
Balvenie DoubleWood 12 <i>speyside</i> .....	14.00
Laphroaig 10 <i>islay</i> .....	15.00
Macallan 12 <i>speyside</i> .....	15.00
Dalwhinnie 15 <i>speyside</i> .....	16.00
Talisker 10 <i>skye</i> .....	16.00
Glenfiddich 15 <i>speyside</i> .....	18.00

<b>rhum agricole</b>	<b>1.5oz</b>
Rhum JM V.S.O.P. <i>martinique</i> .....	12.00
Rhum Clement 10Year Grande Reserve <i>martinique</i> .....	17.00

<b>sweet wine</b>	<b>3oz</b>
Clairette de Die, Carod Tradition NV (6oz, sparkling).....	10.00
Pacherenc-du-Vic-Bilh, Château d'Aydie 2013.....	10.00
Muscats de Beaumes-de-Venise, Domaine de Durban 2014.....	11.00
Pineau des Charentes, Maison Prunier NV.....	11.00
Sauternes, Château Doisy-Védrines 2003.....	21.00
Vin Muté de Gascogne Rosé, Château Leberon NV.....	17.50
Late-Harvest Tannat, Château d'Aydie "Maydie" 2013.....	13.00
Banyuls, Domaine La Tour Vieille "Reserva" NV.....	15.00
Poiré, Eric Bordelet "Authentique" NV (6oz, sparkling pear cider).....	10.00

