



## DESSERTS & DRINKS

### CHEESE

#### **Curd Cheese**

Nature	4.50
Double cream	4.80
Red berry coulis	4.80

<b>Saint-Marcellin Affiné « Mère Richard »</b> 1/2 Saint-Marcellin	4.50
<b>Goat cheese « Chevenet »</b> Two pieces	4.80

### DESSERTS

<b>Traditional Rum Baba</b>	9.50
Whipped cream, Havana Rum	
<b>Vacherin with Fresh Fruits</b>	9.80
Homemade Meringues, ice creams, whipped cream and red berry coulis	
<b>Seasonal Fruit Salad</b>	8.50
Freshly chopped fruits, in a hibiscus sirup	
<b>Paris Brest</b>	9.50
Hazelnut and praline Cream, caramelized hazelnuts	
<b>Dark « Valrhona » Chocolate Pie</b>	9.50
Vanilla ice cream, Custard Cream	
<b>Traditional Madeleines</b>	9.80
Whipped cream, ice cream and chocolate sauce	
<b>Meringue, Wipped cream et Chocolate sauce</b>	9.10
Meringues, vanilla ice cream and chocolate sauce	
<b>Délice Café Bocuse</b>	11.20
Chocolate ganache, biscuit and Paul Bocuse Café Cream	

*Please refer to your head waiter in case of allergies or food restrictions.  
All information concerning allergies can be found at the reception desk.*

*Net prices in euros, taxes et service included. The establishment does not accept payments by checks.  
To guarantee optimal freshness, some dishes or products may momentarily be unavailable.*



## HOME BRAND CAFE *Paul Bocuse* SENSATION ELABORATED IN COLLABORATION WITH A MASTER ARTISAN FRENCH ROASTER

<b>Espresso Café Paul Bocuse Sensation</b>	<b>2.50</b>
100% Arabica, blend of 3 fine arabicas : Brasil, Colombia, Ethiopia	
<b>Ristretto Café Paul Bocuse Sensation</b>	<b>2.50</b>
<b>Espresso Café Paul Bocuse Harmonie</b> Decaffeinated Café	<b>2.50</b>
<b>Espresso Macchiato</b>	<b>3.00</b>
<b>Cappuccino</b> Café long Paul Bocuse Sensation, milk foam on top	<b>5.00</b>
<b>Irish Coffee</b>	<b>7.80</b>

## TEAS AND INFUSIONS

<b>Sencha Calida</b> Green tea, red berry flavour	<b>3.00</b>
<b>Thé Vert Menthe</b>	<b>3.00</b>
<b>Earl Grey</b>	<b>3.00</b>
<b>Ceylan</b>	<b>3.00</b>
<b>Camomille</b> Infusion	<b>3.20</b>

### DIGESTIVES

	2cl	4cl
<b>Eaux de Vie Blanches</b> Saint Florian	<b>3.15</b>	<b>6.30</b>
Raspberry, Williams Pear, Plum, Mirabelle and Kirsch		
<b>Verveine du Velay, Limoncello, Bailey's</b>	<b>3.15</b>	<b>6.30</b>
<b>Chartreuse Verte, Chartreuse Jaune, Get 27, Get 31</b>	<b>3.15</b>	<b>6.30</b>
<b>Grand-Marnier, Manzana, Marie Brizard</b>	<b>3.15</b>	<b>6.30</b>
<b>Fine Calvados</b> Busnel V.S.O.P	<b>3.15</b>	<b>6.30</b>
<b>Marc extra grappé</b> V. Jacoulot	<b>3.15</b>	<b>6.30</b>
<b>Fine de Cognac</b> Hennessy	<b>3.65</b>	<b>7.30</b>
<b>Cognac</b> Baron Otard V.S.O.P	<b>4.90</b>	<b>9.60</b>
<b>Grande Absinthe « à la parisienne »</b>		<b>10.50</b>
Grand wormwood, water and sugar		
<b>Fine Armagnac</b> Marquis de Montesquiou	<b>7.50</b>	<b>15.00</b>

### LES CHAMPAGNES (75cl)

<b>Alain Thiénot Brut</b> – Cuvée Réserve Maison	<b>69.00</b>
Half bottle (37.5cl)	<b>35.60</b>
By the glass(12cl)	<b>10.70</b>
<b>Alain Thiénot Brut Rosé</b>	<b>76.50</b>
By the glass (12cl)	<b>11.70</b>
<b>Mumm Brut</b> – Cordon Rouge	<b>89.00</b>
<b>Billecart Salmon Rosé</b>	<b>140.00</b>
<b>Ruinart "Blanc de Blancs"</b>	<b>160.00</b>

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