

DOUCEURS

Pizza chocolat au lait, noisettes caramélisées <i>Milk chocolate pizza with caramelized hazelnuts</i>	42
Tropézienne à la vanille <i>Vanilla Tropézienne</i>	19
Chouquettes Gianduja noisettes toastées <i>Gianduja chouquettes with toasted hazelnuts</i>	21
Crêpes dentelles, à la pistache caramélisée <i>Lace pancakes, caramelized pistachio</i>	19
Fondant soufflé au chocolat noir <i>Dark chocolate fondant soufflé</i>	28
Pêche pochée à l'anis étoilée et glace vanille <i>Poached peach, star anis and vanilla ice cream</i>	17
Fruits frais de saison <i>Fresh seasonal fruit</i>	28
Glaces : Vanille, Chocolat, Café <i>Ice creams : Vanilla, Chocolate, Coffee</i>	4
Sorbets : Litchi, Citron, Fraise, Coco, Pamplemousse <i>Sorbets : Lychee, Lemon, Strawberry, Coconut, Grapefruit</i>	4

VINS DE DESSERTS

Château Pineau du Rey, Sauternes, 2012	20
Donnafugata - Ben Rye Passito Di Pantelleria	30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BOISSONS CHAUDES

CAFÉS

Espresso	5
Noisette - Espresso Macchiato	5
Café Allongé - Americano	5
Café Crème - Latte	6
Cappuccino	6
Double Espresso	7

THÉS

Thé vert au jasmin	6
Thé vert à la menthe	6
Thé noir English Breakfast	6
Thé noir Earl Grey	6
Verveine	6

AFTER DINNER

Limoncello	16	Ron Zapaca X.O	35
Amaretto	16	Hennessy X.O	60
Jägermeister	16	Hennessy Paradis	450
Frangelico	16	Don Julio Real	350
Sambuca	16	Johnnie Blue	90
Dom Benedictine	16	Glenlivet 25	100
Calvados Busnel VSOP	18	Macallan 25	375



LOUIS XIII

Remy de Martin
COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

Each decanter is the life achievement
of generations of cellar masters

A blend of up to 1200 Eaux-de-Vie,
100% from Cognac Grande Champagne

One Half Ounce	125
One Ounce	250
One and a Half Ounce	375
Two Ounces	450

A service charge of 21% has been added to your bill and
will be distributed to the Bagatelle Miami Team.