

# Le Âme

## DESSERT

### PROFITEROLES 14

French Vanilla Ice Cream, Warm Chocolate Ganache

### STRAWBERRY BASQUE CAKE 14

Vanilla Crema, Wild Strawberry Gelato, Strawberry Coulis

### LA GRANDE CRÈME BRÛLÉE 20

French Vanilla Custard, Muscovado Sugar, Mascarpone Chantilly, Berries **GF**

### CHOCOLATE TART 14

Chocolate Caramel Ganache, Vanilla Chantilly

### LE PETITE TOUR DES FROMAGES 24

Brie Fermier, Cave Aged Mistoia, Marcona Almonds, Strawberry Preserves, Dried Fruit, Grilled Baguette

### FRENCH STYLE ICE CREAM & SORBET 7

## COFFEE & ESPRESSO

ESPRESSO 5 | AMERICANO 5/6 | CAPPUCCINO 6.5/7.5

LATTE 6.5/7.5 | MACCHIATO 6.5 | MOCHA 7/8

## COCKTAILS

### ESPRESSO MARTINI 19

Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee

### FLOWERS FOR THE SAMURAI 19

Suntory Toki Japanese Whiskey, Soto Junmai Sake, Peach, Yuzu, Osmanthus Blossom, Korean Chili

### HOTEL MONTÉ CARLO 19

Elijah Craig Bourbon, Barrel Aged Gin, Carpano Bianco, Carpano Classico, Passion Fruit Liqueur, Espresso-Infused Cointreau

### NEGRONI 19

Tanqueray London Gin, Campari, Orange Bitters, Carpano Antica Vermouth

### SAZERAC 19

WhistlePig 'Piggy Back' Rye, Absinthe, Peychaud's, Lemon Oil

## WINE

<b>Sauternes</b> Château Petit Vedrines <i>Bordeaux, France</i> .....	23
<b>Ice Wine</b> Inniskillin Vidal <i>Niagara Peninsula, Canada</i> .....	39
<b>10yr Verdelho</b> Broadbent <i>Madeira, Portugal</i> .....	19
<b>20yr Tawny Port</b> Neipoort <i>Duoro, Portugal</i> .....	29
<b>Banyuls</b> M. Chapoutier <i>Roussillon, France</i> .....	16
<b>Rutherglen Muscat</b> Chambers Rosewood <i>Victoria, Australia</i> .....	14
<b>Moscato d'Asti</b> La Spinetta <i>Piedmont, Italy</i> .....	375ML 35 / 750ML 60