

BISTRO Jeanty

Les Fromages

CYPRESS GROVE "HUMBOLDT FOG" 9.50
Creamy and soft aged goat cheese served with green apple and candied walnuts

MONTBRIAC 8.50
Creamy ash rind cheese (brie style) from the Auvergne region
Served with a sundried fruit compote

EPOISSES 9.50
Full-flavored, creamy and rind washed cheese from Burgundy
Served with a sauternes poached pear

CAMEMBERT 7.50
Rich and creamy, from Normandy served with a port poached pear

CABECOUC AU MIEL 9.50
Laura Chenel goat cheese, marinated in olive oil served with Wayne's starthistle honey, candied walnuts and green apple
(traditional provencal presentation)

FROMAGES "A TROIS " 13.50
Chef's selection of three cheeses with Garnishes

Les Desserts

TARTE TATIN 9.50
Warm caramelized apple tart with creme fraiche

CRÊPE SUZETTE 9.50
Warm crepe with orange butter and Mandarine Napoleon

TARTE AU CITRON 8.50
Lemon meringue tart with candied orange sauce

MOUSSE AU CHOCOLAT BRÛLÉE 9.00
Chocolate mousse crème brûlée

RIZ AU LAIT 8.00
Creamy rice pudding with brandied cherries "griottines"

CITRON GIVRÉ 6.50
Lemon sorbet in a lemon

COUPE DE GLACE VANILLE 7.50
Vanilla ice cream with chocolate sauce

CRÈME CAMEL 6.50
Caramel custard with a Palmier cookie



AFTER DINNER DRINKS

La Joconde 11.00
Baileys, Tuaca & Espresso (served in a snifter)

VIN DE DESSERT

Topaz, "Late Harvest", Dessert Wine Napa Valley 2002	15.00
Chateau Roumieu-Lacoste, Sauternes 2005	12.00
Chateau Doisy-Vedrine, Sauternes 2003	17.00
Domaine de Durban, Muscat, Beaumes de Venise 2006	10.00
Royal Tokaji, 5 Puttonyos, Hungary 2003	15.00

PORT & MADEIRA

Fonseca, Tawny 20 Year Old	14.00
Warre's "Optima", Tawny, 10 Year Old	9.00
Smith Woodhouse, LBV 1995	11.00
Dow's Vintage Porto 1994	17.00
Sandeman, "Founders Reserve", Porto	13.00

CALVADOS

Christian Drouin, "Coeur de Lion", Pays d'Auge	13.50
Christian Drouin, "Poire Prisonnière", Pays d'Auge	18.00

CHATEAU DU BREUIL, Pays d'Auge**COGNAC & ARMAGNAC**

Hine, Rare	13.00
Hennessy VS	12.00
Remy Martin XO	22.00
Courvoisier VS	10.00
C. Dudogon, "Vieille Reserve" Champagne Cognac	16.00
Chateau de Briat, Bas Armagnac	13.00
Saint-Vivant, Grand Fine Armagnac	13.00

SINGLE MALT SCOTCH

Glenfiddich 12 year	11.00
Macallan 12 year	15.00
Talisker 10 year	15.00
Lagavulin 16 year	18.00
Oban 14 year	15.00
Glenlivet 12 year	10.00
Glenlivet, "Nadurra", 16 year	18.00
Glenmorangie 10 year	13.00
Balvenie 12 year	13.00

EAU DE VIE

F. Meyer, Quetsch, Bas Rhine	10.00
F. Meyer, Mirabelle, Alsace	12.00
F. Meyer, Poire Williams, Alsace	13.00

BOURBON & OTHER WHISKYS

Woodford Reserve, Distillers Select	10.00
Knob Creek, Small Batch 9year	8.00
Makers Mark	8.00
Jameson Irish Whisky	7.50
Gentleman Jack Whisky	10.00
Crown Royal	8.00
Johnny Walker Red	8.00
Johnny Walker Black	11.00
Chivas	9.00
J&B Scotch	7.00

OTHER LIQUORS & DIGESTIVES

Fernet Branca	7.50
Cynar	6.50
Grand Marnier	11.00
Mandarine Napoleon	10.00
Aqua Perfecta, Framboise	18.00
Tuaca	8.00
B&B	10.00
Drambuie	10.00
Kahlua	7.00
Amaretto Disaronno	7.00
Chambord	9.00
Baileys	8.00
Frangelico	8.00
Galliano	9.00
Anisette Brizard	7.00
Marie Brizard Cocoa	7.00
Sambucca	7.50
Chartreuse	10.00