

# Brasserie

## CAPITALE

### ASSIETTES À DESSERT

Crème Brûlée <i>Our Classic rendition</i>	7
Mousse au Chocolat <i>Chocolate Mousse, Chantilly Cream, Seasonal Garnish</i>	7
Tarte Tatin <i>Caramel Apple Tart on Puff Pastry, Ice Cream</i>	7
Profiteroles <i>Pastry Choux, Vanilla Ice Cream, Chocolate Sauce</i>	7
Napoleon <i>Layers of Puff Pastry Filled with Berries and Pastry Cream</i>	10

### LATE HARVEST AND FORTIFIED WINES

*Served as a Three Ounce Pour*

#### PORTS & MADEIRA:

FERREIRA RUBY	10
FERREIRA TAWNY	10
FERREIRA 10 YR TAWNY	12
FERREIRA 20 YR TAWNY	18
TAYLOR FLADGATE LBV 2012	12
QUINTA DO VESUVIO 2001	22
BROADBENT MADERIA 10 YR	11

#### SAUTERNES & MONBAZILLAC

CHATEAU KALIAN 2012	12
CHATEAU GRILLON 2013	14
CHATEAU LARIBOTTE 2011	16
LES AUTRES:	
ROYAL TOKAJI LATE	
HARVEST 2015	13
BEN RYÉ PASSITO 2013	16

### CAFÉ ET THÉ

COFFEE	3	TWO LEAVES AND A BUD TEA:	
COFFEE WITH STEAMED MILK	3	CHAMOMILE	
ESPRESSO	3	EARL GRAY	
CAPPUCCINO	3.5	PEPPERMINT	
CAFFE LATTE	3.5	TAMOYOKUCHA	
CHOCOLAT CHAUD (HOT COCO)	4	DARJEELING	7
MOCHA	4.5	BAI MU DAN	

*Soy Milk Available on Request, Almond Milk & Select Monin Syrups Available for 7.50*

### BRANDIES

CAMUS VS	9	BACHE VSOP	15 <sup>7</sup>
COURVOISIER VS	11	PARK VSOP	18
LHERAUD VS	13	LHERAUD XO	46
LHERAUD VSOP	15	CLES DES DUCS	13 <sup>10</sup>
HENNESSY XO	32	CHATEAU TARIQUET XO	22
LOUIS XIII	210	GASTON LAGRANDE 1985	60
CHATEAU DE BREUIL VSOP	14	LA FOLIE MARC BOURGOGNE	16

### SCOTCH

MONKEY SHOULDER	9	GLENLIVET 12	12
MACALLAN 12	18	GLENKINICHE 12	14
BALVINIE DOUBLEWOOD 12	16	HIGHLAND PARK 12	15
BALVINIE DOUBLEWOOD 17	35	LAGAVULIN 16	24
GLENFIDDICH 14	16	LAPHROAIG 10	16
SPRINGBANK 15	32	ARBEG 'CORRYVRECKAN'	46