

La Merise

2700 E 3rd Ave 80206-4818 · +17193107926 · Updated: Jan 14, 2026

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CRÊPES 11

Eggs Benedict Crêpe* \$15.95

Two poached eggs served over a crêpe with melted Gruyère cheese, ham and Hollandaise sauce

Crab Benedict Crêpe* \$18.95

Two poached eggs served over a crêpe with crab meat, melted Gruyère cheese and creamy garlic tomato white wine sauce

Seafood Crêpe \$18.95

Tiger shrimp, crab meat, asparagus, Gruyère cheese, tomato garlic sauce

Crêpe Florentine* \$15.95

Chicken, spinach, bacon, Gruyère cheese and two fried eggs wrapped in a crêpe. Served with Hollandaise sauce

Nice Crêpe* \$15.95

Chicken, dried cranberries, Gruyère cheese and two fried eggs wrapped in a crêpe. Served with Béchamel sauce

Cordon Bleu Crêpe \$15.95

Chicken, ham, Gruyère cheese, Mornay sauce

Corned Beef Hash Crêpe \$16.95

Two poached eggs topped with Hollandaise sauce and served over a crêpe with a side of house made corned beef hash and avocado

Merise Crêpe* \$18.95

Tips of beef tenderloin, Gruyère cheese and two fried eggs wrapped in a crêpe. Served with peppercorn cream sauce

Stroganoff Crêpe \$18.95

Beef braised in a red wine and veal demi glace with vegetables, mushrooms, bacon lardoons, and herbs. Gruyère cheese and crème fraîche

St. Louis Crêpe* \$16.95

Kalamata olives, artichoke hearts, spinach, feta cheese and two fried eggs wrapped in a crêpe. Served with Béchamel sauce

Vegetarian Crêpe \$16.95

Spinach, artichokes, Brie, Béchamel sauce

BRUNCH FAVORITES 6

Oysters du Jour* AVAILABLE OPTIONS

Raw oysters served on a half shell with a side of cocktail sauce and horseradish

Half Dozen: \$20.00

Dozen: \$38.00

Mussels à la Marinière \$18.95

Fresh mussels steamed in a garlic white wine cream sauce or spicy tomato sauce

Escargots de Bourgogne **\$17.95**

Imported French snails baked in a homemade garlic - herb butter

Pâté Maison **\$16.95**

A terrine of chicken liver mousse flavored with chopped black truffle. Served with Dijon mustard, cornichons and croustinis

Classic French Toast **\$15.95**

Brioche toast served with crème Anglaise and garnished with fruit

Breakfast Pancakes **\$16.95**

Farmhouse cottage cheese pancakes served with warm seasonal berry compote and crispy bacon strips

OMELETTES 3

Lox Omelette **\$17.95**

House cured salmon, capers and goat cheese

Chef's Omelette **\$17.95**

Ham, bacon, mushrooms, Gruyère cheese, Blue cheese and avocado

Mediterranean Omelette **\$16.95**

Tomatoes, Kalamata olives, spinach and goat cheese

SOUPS AND SALADS 7

Onion Soup au Gratin **\$11.95**

Soup du Jour **\$8.00**

Salad Maison

Mixed greens, julienne carrots, beets, radish and sliced cucumber with house Dijon vinaigrette

AVAILABLE OPTIONS

\$10.95

Add Salmon*: \$15.00

Add Sautéed Shrimp:

\$15.00

Warm Ahi Tuna Niçoise* **\$27.95**

Seared 4 oz Ahi tuna served with roasted potatoes, cucumbers, green beans, hard-boiled egg, greens, Niçoise olives, capers and house Dijon vinaigrette

Oceanna Salad* **\$27.95**

Mixed greens, avocado, green beans, sautéed tiger shrimp, smoked salmon tossed in a Dijon vinaigrette and garnished with horseradish

Avocado Crab Salad **\$27.95**

Lump crabmeat, avocado, shallots mixed with lemon juice and olive oil. Served in a half avocado shell with a side of mixed greens

Warm Smoked Duck Salad **\$27.95**

Smoked duck breast served over arugula with olive oil, lemon juice and fresh shaved Parmesan cheese

SANDWICHES 3

Croque - Monsieur

Classic French ham and Gruyère cheese sandwich. Served with French fries

AVAILABLE OPTIONS

\$17.95

Make it Madame - Add Fried Egg on Top:

\$18.95

Reuben Sandwich

\$18.95

Hot corned beef on toasted marble rye bread with sauerkraut, Gruyère cheese and thousand island dressing. Served with French fries and a pickle

Burger à la Merise*

\$22.95

All natural beef patty, pan seared topped with Gruyère or blue cheese, sautéed mushrooms and thin slice of pâté. Served with French fries and a pickle

ENTRÉES 3

Trout Grenobloise

\$30.95

Pan seared trout filet served with organic brown rice pilaf, chef's vegetables and lemon caper butter sauce

Chicken Croquettes

\$28.95

Oven baked chicken croquettes served with organic brown rice pilaf, chef's vegetables and fresh dill cream sauce

Steak Frites*

\$32.95

8oz all natural top sirloin steak cooked to order, topped with melted fin herb butter and served with French fries

FEATURED DRINKS 2

Bottomless Mimosa's***

\$19.00

Fresh Squeezed Orange Juice**

\$8.00

APPETIZERS 7

Oysters du Jour*

AVAILABLE OPTIONS

Raw oysters served on a half shell with side of cocktail sauce and horseradish

Half Dozen: \$20.00

Dozen: \$38.00

Mussels à la Marinière

\$18.95

Fresh mussels steamed in a garlic cream white wine sauce or spicy tomato sauce

Escargots de Bourgogne

\$17.95

Imported French snails baked in a homemade garlic - herb butter

Saumon Gravlax*

\$17.95

Thin sliced house cured salmon served with shallots, capers, local goat cheese crème fraiche and croustinis

Pâté Maison

\$16.95

A terrine of chicken liver mousse flavored with chopped black truffle. Served with Dijon mustard, cornichons and croustinis

Torchon of Duck Foie Gras*

\$32.95

A cold preparation of Hudson valley duck foie gras. Served with croustinis and black currant - port wine jam

L' Assiette De Fromages

\$29.95

Selection of six imported French cheeses – Port salut, Bellatoire brie, Bleu d'Auvergne, Comté (aged for 24 months), Brebrousse D'Argental and warm goat cheese and honey croustinis. Served with fresh fruit and jam

SIDES 7

Pommes Purée

Mashed potatoes

Dauphinoise

Potato gratin

Pommes Frites

French fries

Broccolini

Sautéed broccolini with lemon and garlic

Sautéed Spinach

With garlic and olive oil

Chef's Vegetables

Mixed veggies du jour

Roasted Potatoes

Oven roasted with fresh herbs

SPECIALTY COCKTAILS 9

Gold Dust

\$14.00

Bulleit Rye whiskey, Domain de Canton, lemon juice

Le Rêve

\$15.00

Grey Goose vodka, Vanilla vodka, St. Germain Liqueur, grapefruit juice, cranberry juice, champagne

L'été de Lillet

\$15.00

Lillet Blanc, Cointreau, lemon juice, Champagne

Eiffel Tower

\$15.00

Grey Goose Vodka Martini garnished with Blue cheese stuffed olives

Pink Martini

\$16.00

Grey Goose Cherry Vodka, lime juice, cranberry juice, lemonade

French Connection

\$16.00

Van Gogh Pomegranate Vodka, Chateau Pomari Liqueur, lime juice

Basil Manhattan

\$17.00

Basil Hayden's whiskey, bitters, Noilly Prat sweet vermouth, Yellow Chartreuse

French Gimlet

\$17.00

Nolet's dry gin, Saint Germain, fresh lime juice

Side Car**\$17.00**

Calvados Boulard VSOP, Cointreau, lemon juice, sugar rim

APERITIFS 9

Pastis	\$8.00
Pernod	\$9.00
Dubonnet Rouge	\$9.00
Aperol	\$10.00
Campari	\$10.00
Kir	\$11.00
Kir Royale	\$14.00
Chambord Royale	\$15.00
Lillet	\$10.00

Blanc, Rouge, Rose

WHISKEY / BOURBON 17

Jack Daniels	\$9.00
Jameson	\$9.00
Bulleit, Bulleit Rye	\$10.00
Maker's Mark	\$12.00
Keeper's Heart	\$12.00
Templeton (Rye)	\$12.00
Knob Creek	\$14.00
Elijah Craig	\$14.00
Woodford Reserve	\$14.00
Basil Hayden's	\$14.00
Stranahan's	\$16.00
Russel's Reserve rye	\$16.00
Russel's Reserve 13 years	\$26.00
Baker's	\$19.00

Blanton's	\$20.00
Jefferson's Ocean	\$22.00
Aged at Sea	
Jefferson's Rye	\$22.00

SCOTCH ⁹

Dewar's	\$9.00
JW Red	\$10.00
JW Black 12 Yr	\$13.00
Glenlivet 12 Yr	\$14.00
Glenlivet 18 Yr	\$39.00
Glenfiddich 12 Yr	\$14.00
Macallan 12 Yr	\$24.00
The Balvenie 12 Yr DoubleWood	\$24.00
Oban 14 Yr	\$29.00

VODKA ⁸

Absolut	\$8.00
Titos	\$10.00
Ketel One & Flavors	\$12.00
Citron	
Grey Goose & Flavors	\$12.00
Chopin	\$12.00
Cîroc&Flavors	\$12.00
Belvedere	\$14.00
Stoli Elit	\$17.00

GIN & RUM ⁹

Bacardi Silver Rum	\$8.00
Beefeater	\$9.00
Tangueray	\$10.00

Tangueray N°Ten	\$13.00
Bombay Sapphire	\$12.00
Hendrick's	\$12.00
Nolet's	\$14.00
Botanist	\$14.00
Ron Antiguo Diplomatico Dark Rum	\$15.00

BOTTLED BEER 9

Beck (Non-Alcoholic)	\$6.00
Coors Light, Golden	\$6.00
Stella Artois, Belgium	\$6.00
Carlsberg, Denmark	\$6.00
1664 Kronenbourg, France	\$6.00
Anton Francois, French Amber, Denver	\$6.00
DogFish Head 60 minute	\$6.00
<small>IPA, Boston</small>	
Paulaner, Hefe-Weizen, Wheat, Germany	\$7.00
Peroni, Italy	\$7.00

CHAMPAGNE AND BUBBLES 13

Lunetta, Prosecco, Italy	\$12.00
Lunetta, Prosecco, Rosé, Italy	\$12.00
Moët & Chandon, Champagne	\$22.00
Moët & Chandon, Rosé Champagne	\$25.00
Laurent Perrier, La Cuvée Brut, Champagne	\$44.00
Ruinart, Rosé, Champagne	\$99.00
Nicolas Feuillatte, Brut, Champagne	\$66.00
Taittinger, Brut, Champagne	\$98.00
Perrier Jouet, Brut, Champagne	\$115.00
Veuve Clicquot, Ponsardin, Brut, Champagne	\$139.00

Moët & Chandon, Nectar Impérial, Brut, Champagne	\$145.00
Billecart-Salmon, Brut Rose, Champagne	\$169.00
Comtes by Taittinger, Blanc de Blancs	\$339.00

Vintage Champagne 2011

TEQUILA 14

Fortaleza, Blanco	\$14.00
Fortaleza, Reposado	\$18.00
Fortaleza Anejo	\$23.00
Don Julio, Blanco	\$16.00
Don Julio, Reposado	\$18.00
Don Julio, Anejo	\$22.00
Don Julio 1942	\$48.00
Don Fulano, Blanco	\$15.00
Don Fulano, Reposado	\$17.00
Don Fulano, Anejo	\$22.00
Casa del Sol, Blanco	\$16.00
Casa del Sol, Reposado	\$19.00
Casa del Sol, Anejo	\$26.00
Clase Azul	\$45.00

Reposado

WHITE WINE BY THE GLASS 7

House Wine, France	\$9.00
Chenin Blanc, Marquis de Goulaine, Vouvray, Loire Valley, France 2021	\$15.00
Pinot Blanc, Domaines Schlumberger, Alsace, France 2020	\$15.00
Rosé, Miraval Côtes de Provence, France 2022	\$17.00
Chardonnay, ZD Wines, Coastal California 2022	\$19.00
Chardonnay, Moillard, Cote-D'Or, Bourgogne, France 2020	\$19.00
Sauvignon Blanc, Domaine Cherrier, Sancerre, Loire Valley, France 2022	\$22.00

RED WINE BY THE GLASS 6

House Wine, France	\$9.00
Malbec, Chateau Armandiere, Cahors, France 2019	\$15.00
Merlot-Cabernet Sauvignon, Château la Commanderie de Queyret, Bordeaux Supérieur, France 2019	\$16.00
Pinot Noir, Domaine Masse, Cote Chalonnaise, Bourgogne, France 2021	\$18.00
Cabernet Sauvignon, Faust, Napa Valley, California 2021	\$25.00
Grenache-Syrah-Mourvedre, Domaine Juliette Avril, Chateauneuf-du-Pape, Rhone Valley, France 2020	\$25.00

FRENCH WHITE WINES 33

House Wine, South of France	\$36.00
White Rhône Blend , Delas, Côtes-du-Rhône 2021	\$48.00
Sauvignon Blanc, J. de Villebois, Touraine, Loire Valley 2021	\$52.00
Sauvignon Blanc-Sémillon, Château Bellevue, Entre-Deux-Mers, Bordeaux 2020	\$52.00
Riesling (Dry), Helfrich, Alsace 2018	\$52.00
Pinot Gris (Semi Sweet), Lucien Albrecht, Alsace 2019	\$54.00
Vermentino, Château de Campuget 1753, Côtes-du-Rhône 2022	\$56.00
Chenin Blanc (Semi Sweet), Marquis de Goulaine, Vouvray, Loire Valley 2021	\$59.00
Pinot Blanc, Domaines Schlumberger, Alsace 2020	\$59.00
Chardonnay, Domaine Perraud, vieilles Vignes, Macon-Villages, Bourgogne 2021	\$59.00
Rosé, Miraval, Côtes de Provence 2022	\$68.00
Aligoté, Louis Jadot, Bouzeron, Bourgogne 2020	\$70.00
Sauvignon Blanc, Domaine Cherrier, Sancerre, Loire Valley 2022	\$72.00
Chardonnay, Moillard, Cote-D'Or, Bourgogne 2020	\$72.00
Chardonnay, Marie - Antoinette, Pouilly Fuissé, Bourgogne 2020	\$72.00
Chardonnay, William Fevrè, 'Champs Royaux' Chablis, Bourgogne 2021	\$72.00
Chardonnay, Chevalier de la Cree, 1er Cru, Montagny, Côte Chalonnaise, Bourgogne 2020	\$76.00
Sauvignon Blanc, Château du Nozet de Ladoucette, Pouilly-Fumé, Loire Valley 2020	\$82.00
Sauvignon Blanc, Claude Riffault les denisottes, Sancerre, Loire Valley 2021	\$89.00
Chardonnay, Laurent Tribut, Chablis Bourgogne 2020	\$93.00

Chardonnay, Auvigue, 1er Cru, Pouilly Fuissé, Bourgogne 2020	\$120.00
Chardonnay, Vincent Bachelet, Saint Aubin 1er Cru, Côte de Beaune, Bourgogne 2020	\$122.00
Chardonnay, La Chablisienne, 1er Cru, Chablis, Bourgogne 2020	\$126.00
Chardonnay, Vincent Dauvissat, Chablis, Bourgogne 2019	\$129.00
Chardonnay, Domaines Dubnet - Monthelie, Meursault, Côte de Beaune, Bourgogne 2020	\$140.00
Chardonnay, Domaine Leflaive, Macon Verze, Côte de Beaune, Bourgogne, 2020/2021	\$145.00
Chardonnay, Philippe Colin, Chassagne-Montrachet, Côtes de Beaune, Bourgogne 2020	\$152.00
Chardonnay, Jean Phillippe Fichet, Meursault, Cote de Beaune, Bourgogne 2019	\$156.00
Chardonnay, Bouard-Bonnefoy, Chassagne-Montrachet, Côte de Beaune, Bourgogne, 2020	\$174.00
Chardonnay, Chateau de Meursault, Clos du Chateau, Cote-D'Or, Bourgogne 2020	\$179.00
Domaine Louis Moreau, Grand Cru, Chablis Bourgogne 2019	\$198.00
Chardonnay, Vincent Girardin, Puligny-Montrachet, "Vieilles Vignes", Côte de Beaune, Bourgogne 2020	\$210.00
Chardonnay, Joseph Drouhin, Clos des Mouches, Côte-D'-or, Bourgogne, 2017	\$279.00

CALIFORNIA CHARDONNAYS 3

ZD Wines, Coastal California 2022	\$68.00
Rombauer, Carneros of Napa Valley 2022	\$74.00
Kistler, Sonoma Coast 2021	\$125.00

FRENCH RED WINES 52

House Wine, South of France	\$36.00
Grenache-Carignan-Syrah, Domain de Nizas, Languedoc, 2020	\$48.00
Grenache, Domaine de Cristia, Côtes-du-Rhône Villages 2020	\$54.00
Cabernet Sauvignon-Merlot- Cabernet Franc, Château D'Arvigny, Haut-Medoc, Bordeaux, Left Bank 2020	\$54.00
Malbec, Chateau Armandiere, Cahors 2019	\$59.00
Cabernet Franc, Marc Bredif, Chinon, Loire Valley 2020	\$59.00
Gamey, Chateau de la Chaize, Brouilly, Beaujolais 2020	\$59.00
Merlot - Cabernet Sauvignon, Château la Commanderie, Bordeaux Supérieur 2019	\$62.00

Grenache, Domaine du Grapillon D'Or, Gigondas, Rhône Valley 2020	\$64.00
Syrah, Barruol LYNCH Crozes-Hermitage, Rhone Valley 2020	\$66.00
Merlot-Cabernet-Sauvignon-Cabernet Franc, Chateau Greysac, Medoc, Bordeaux, Left Bank 2016	\$66.00
Merlot-Cabernet Franc, Château Saint-André Corbin, St. Georges-Saint-Émilion, Bordeaux, Right Bank 2021	\$69.00
Red Bordeaux Blend, Château Peyrat, Graves, Bordeaux, Left Bank 2019	\$69.00
Mourverdre-Grenache-Syrah, Domaine des Baguiers, Bandol, Provence 2017	\$69.00
Cabernet Sauvignon-Merlot, Château Trignant, Pessac-Leognan, Bordeaux, Left Bank 2017	\$72.00
Pinot Noir, Domaine Masse, Cot Chalonnaise, Bourgogne 2021	\$72.00
Syrah, Ferraton Pere & Fills, La Source	\$74.00
<small>Saint Joseph, Cotes du Rhone 2020</small>	
Grenache-Syrah-Mourvedre, Domaine de Beurenard, Rasteau, Rhone Valley 2021	\$74.00
Cabernet Sauvignon-Merlot, Château Loudenne, Médoc, Bordeaux, Left Bank 2016	\$74.00
Pinot Noir, Joseph Drouhin, Santenay, Bourgogne 2020	\$80.00
Pinor Noir, Louis Latour, Mercurey, Côte-d'Or, Bourgogne 2020	\$82.00
Merlot - Cabernet Sauvignon, Château Malmaison, Moulis-en-Médoc, Left Bank 2015	\$82.00
Grenache-Syrah-Mourvedre, Domaine Juliette Avril, Châteauneuf-du-Pape, Rhône Valley 2020	\$86.00
Chateau Cazauviel	\$88.00
<small>Margaux, Bordeaux, Left Bank 2018</small>	
Cabernet Sauvignon - Merlot, Chateau Lalande, Saint Julien, Bordeaux, Left Bank 2020	\$90.00
Cabernet Sauvignon-Merlot Chateau Gaudin, Pauillac, Bordeaux, Left Bank 2012	\$90.00
Merlot-Cabernet Franc, Chateau Gouprie, Pomerol, Bordeaux, Right Bank 2019	\$92.00
Pinot Noir, Bouchard Père&Fils, Beaune de Chateau 1er Cru, Côte-d'or, Bourgogne, 2019	\$99.00
Cabernet Sauvignon-Merlot-Cabernet Franc, Château de Fortune, Margaux, Bordeaux, Left Bank 2020	\$108.00
Grenache-Syrah-Mourverde-Cinsault, Telegramme, Châteauneuf-du-Pape, Rhone Valley 2020	\$110.00
Grenache-Syrah-Mourvedre M. Chapoutier, La Bernadine, Chateauneuf-du-Pape, Rhone Valley 2019	\$119.00
Pinot Noir, Michel Niellon, Chassagne-Montrachet, Côte d'Or, Bourgogne 2019	\$119.00
Pinot Noir, Vincent Bachelet, Santenay 1er Cru, Clos des Mouches, Bourgogne 2020	\$125.00

Cabernet Sauvignon-Merlot-Petit Verdot, Château du Pez, Saint-Estéphe, Bordeaux, Left Bank 2019	\$125.00
Merlot-Cabernet Franc, Lassegue, Grand Cru, St Emilion, Bordeaux, Right Bank 2019	\$129.00
Merlot-Cabernet Franc, Chateau Lecuyer, Pomerol, Bordeaux, Right Bank 2019	\$129.00
Pinot Noir, Louis Jadot, Pommard, Côte de Beaune, Bourgogne 2018	\$134.00
Pinot Noir, Remoissenet Pere & Fils, Nuits-Saint-Georges, Côte-D'or, Bourgogne, 2020	\$149.00
Syrah, E. Guigal Brune et Blonde, Cote Rotie, Rhone Valley 2018	\$159.00
Domaine Faiveley, Gevrey-Chambertin "Vieilles Vignes" Cote De Beaune, Bourgogne 2020	\$160.00
Pinot Noir, Thierry et Pascale Matrot, Volnay-Santenots 1er Cru, Côte-d'Or, Bourgogne 2018	\$175.00
Pinot Noir, Domaine Quivy, Gevrey-Chambertin, Côte de Beaune, Bourgogne 2018	\$180.00
Pinot Noir, Domaine Michel Magnien, Morey-Saint-Denis 1er Cru, Côte de Nuits, Bourgogne 2020	\$185.00
Cabernet Sauvignon-Merlot, Blason D'issan, Grand Cru, Margaux, Bordeaux, Left Bank 2019	\$192.00
Cabernet Sauvignon-Merlot, Blason D'issan, Grand Cru Margaux, Bordeaux 2015	\$255.00
Grenache-Syrah-Mourverde, Chateau de Beaucastel, Chateauneuf-du-Pape, Rhone Valley 2020	\$195.00
Cabernet Sauvignon-Merlot, Chateau Latour, Pauillac, Bordeaux, Left Bank 2017	\$215.00
Pinot Noir, Frederic Magnien, Vosne-Romanee, Cote de Beaune, Bourgogne 2020	\$228.00
Merlot-Cabernet Franc, Chateau La Gaffeliere 1er Grand Cru Classe, St. Emilion, Bordeaux, Right Bank 2019	\$239.00
Cabernet Sauvignon-Merlot, Chateau Haut-Bages Liberal	\$295.00
<small>Pauillac, Bordeaux, Left Bank 2000</small>	
Pinot Noir, Domaine du Chateau de Meursault, Pommard Clos des Epenots, 1er Cru, Cote de Beaune, Bourgogne 2018	\$355.00
Pinot Noir, Domaine Armand Rousseau, Gevrey-Chambertin, Côte de Beaune, Bourgogne 2018	\$495.00
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Pinot Noir, Flowers, Sonoma Coast 2021	\$75.00
Cabernet Sauvignon, Peju, Napa Valley 2021	\$78.00
Pinot Noir, Emeritus, Russian River Valley, Sonoma 2019/2021	\$82.00
Cabernet Sauvignon, Faust, Napa Valley 2021	\$90.00
Pinot Noir, Merry Edwards, Sonoma Coast 2019	\$96.00

Cabernet Sauvignon, Brandlin, Mount Veden	\$98.00
Napa Valley 2015	
Pinot Noir, Penner-Ash, Willamette Valley, Oregon, 2021	\$119.00
Cabernet Sauvignon, Jordan, Alexander Valley 2018	\$130.00
Cabernet Sauvignon, Stag's Leap 'Artemis', Napa Valley 2020	\$136.00
Cabernet Sauvignon, Heitz Cellar, Napa Valley, 2018	\$149.00
Cabernet Sauvignon, Joseph Phelps, Napa Valley 2019	\$162.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, Sonoma 2018	\$174.00
Cabernet Sauvignon, Altagracia, Araujo Estate, Napa Valley 2011	\$184.00
Cabernet Sauvignon, Nickel & Nickel, Napa Valley 2020	\$189.00
Cabernet Sauvignon, Caymus, Napa Valley 2021	\$189.00
Cabernet Sauvignon, Shafer, One Point Five, Napa Valley 2019	\$208.00
Cabernet Sauvignon, Darioush, Napa Valley 2019	\$236.00
Cabernet Sauvignon, Silver Oak	\$335.00
Napa Valley 2018	
Cabernet Sauvignon, Far Niente, Oakville, Napa Valley 2015	\$399.00

MAIN 10

Crème Brûlée	\$13.95
Traditional French custard topped with layer of hard caramel	
Chocolate Mousse	\$13.95
French style chocolate mousse	
Bananas Foster	\$13.95
Bananas cooked in brown sugar, butter and rum. Served with vanilla ice cream	
Crêpe Suzette	AVAILABLE OPTIONS
Served with a sauce of caramelized sugar, butter and orange liqueur	\$12.95
	Add Vanilla Ice Cream:
	\$3.95
Banana - Chocolate Crêpe	AVAILABLE OPTIONS
Caramelized bananas, chocolate sauce, crème Anglaise, whipped cream and candied almonds	\$12.95
	Add Vanilla Ice Cream:
	\$3.95

Nutella Crêpe

Hazelnut chocolate crêpe

AVAILABLE OPTIONS

\$12.95

Add Vanilla Ice Cream:\$3.95

Berry Crêpe

Fresh raspberries and blackberries, whipped cream and crème Anglaise

\$12.95**Strawberry & Tres Leches Crêpe**

Strawberries, whipped cream, crème fraiche and condense milk

\$12.95**Assorted Fruit Sorbet**

Three scoops

\$12.95**L'Aassiette de Fromage**

Selection of six imported French cheeses – Port salut, Bellatoire brie, Bleu d'Auvergne, Comté (aged for 24 months), Brebirousse D'Argental and warm goat cheese and honey croustinis. Served with fresh fruit and jam

\$29.95**AFTER DINNER DRINKS** 22**B & B** **\$10.00****Grand Marnier** **\$12.00****Boulard Calvados VSOP** **\$12.00****Chartreuse (Yellow or Green)** **\$18.00****Larressingle Armagnac VSOP** **\$13.00****Janneau Armagnac XO** **\$18.00****Courvoisier VSOP** **\$15.00****Remy Martin VSOP** **\$15.00****Hennessy VSOP** **\$27.00****Hennessy XO** **\$39.00****Kahlúa** **\$7.00****Sambuca Romana** **\$9.00****Amaretto Disaronno** **\$9.00****Baileys** **\$10.00****Cointreau** **\$10.00****Frangelico** **\$10.00****Limoncello** **\$10.00****St. Germain** **\$10.00**

Drambuie	\$11.00
Chambord	\$11.00
Domain de Canton (Ginger Liqueur)	\$11.00
Absente	\$19.00

PORT ⁴

Graham's Six Grapes, Ruby Red Port	\$10.00
Taylor Fladgate 10 Year	\$10.00
Taylor Fladgate 20 Year	\$14.00
Taylor Fladgate 30 Year	\$29.00

FEATURED DRINK ¹

French Kiss	\$16.00
Milk chocolate liquor, Baileys, Vodka, Vanilla vodka and half & half	

DESSERT WINE ²

2018 Château Laribotte, Sauternes, France	\$15.00
2019 Domaine La Tour, Vieille, Banyuls, France	\$15.00