

DESSERTS

RETOUR EN ENFANCE 13

Fresh Strawberries, Pistachio Ice-Cream
Soft Almond Financier Cake & Warm Chocolate Sauce

L'OPERA 14

Sponge Cake Layered with Dark Chocolate & Coffee Mousse,
Tahitian Vanilla Ice Cream

TARTE A LA FRAMBOISE 12

Classic Fresh Raspberry Tart
Greek Yogurt Sorbet

CHALEUR DE FLORIDE 12

Citrus Cake served with an Orange Foam & A Duo Sorbet

EXOTIQUE MILLE FEUILLE 13

Layer of Coconut Mousse, Guava Jelly,
Lime Banana Cremeux & Piñacolada Ice-Cream

LE SOUFFLÉ A L'AMERICAINE 15

Lemon Cheesecake Soufflé & Strawberry Sorbet

GLACES ET SORBETS 10

A Selection of Sorbets & Ice Cream
Ask your Captain for the daily selection

COFFEES

DECAFFEINATED ARABICA 8

Light & Aromatic

ETHIOPIAN MOKA 8

Light-Bodied, Delicate, Floral Aromas, Hints of Apricot

BLUE MOUNTAIN 12

Jamaica, Balanced, Mild, Aromatic

GUATEMALA "CAFÉ BIO" 8

Full-Bodied, Slight Acidity, Aromatic

SUMMATRA 8

Full-Bodied, Wood Tones, Exceptionally Long Finish

COLOMBIA 8

Arabica, Lively, Elegant, High-Grown

TEAS

EARL GREY 5

High-grown Ceylon and China black teas are combined with smoky citrus notes of bergamot fruit

OASIS 5

The blend of fine green teas, spring flowers and citrus boasts an alluring character

JASMINE GREEN 5

The enchanting scent of night blooming jasmine is captured in this light and floral green tea

TISANES: HERB & FRUIT BLENDS

GINGER 5

Bold and enticing with lively character of sweet ginger
A hint of black pepper heightens the spicy afterglow

CITRUS MINT 5

This peppermint tea is literally breathtaking with a chill that warms the spirits

CHAMOMILE TISANE 5

Shades of citrus and vanilla add to the relaxing qualities of this quieting blend

RASPBERRY NECTAR 5

A luscious juicy, raspberry blend that brews a dramatic and flavorful cup

COGNACS AND COGNAC-BASED LIQUEURS

GRAND MARNIER, CUVÉE DU CENTENAIRE	37
GRAND MARNIER, CUVÉE DU CENT-CINQUANTENAIRE	50
HENNESSY, V.S.O.P.	16
HENNESSY, PARADIS EXTRA	47
RÉMY MARTIN, XO	38
RÉMY MARTIN, LOUIS XIII	210
RÉMY MARTIN FLIGHT V.S.O.P, XO, LOUIS XIII	85

DESSERT & PORT WINES

COTEAUX DU LAYON, DOMAINE PHILIPPE DELESVAUX, LOIRE, 2004	10/70
CHATEAU DE RAYNE VIGNEAU, 1ER CRU CLASSÉ, 2007	9/85
MUSCAT, BEAUMES DE VENISE, 2007	7/33
TOKAJI ASZÚ, OREMUS, 5 PUTTONYOS, HUNGARY, 2003	12/78
ICE WINE, VIDAL, CHÂTEAU DES CHARMES, 2005	18
MAURY, MAS AMIEL, LANGUEDOC-ROUSSILLON, 2002	9/60
FONSECA, 10 YEAR, TAWNY PORT	10
TAYLOR, 10 YEAR, TAWNY PORT	11
SANDEMAN, 20 YEAR, TAWNY PORT	17
TAYLOR, 20 YEAR, TAWNY PORT	17
WARRES, 1985, VINTAGE PORT	24
DOW'S, 1985, VINTAGE PORT	26