

FAIT MAISON
at

• QB •

DESSERT

**NUTELLA OPÉRA
CAKE**

***Gilded Mirror Chocolate,
Nutella, Mocha Cream***

23

LES DESSERTS

Mousse au Chocolat 14

Chez Janou Style

Salted Caramel Gateau 20

Toasted Almond Brittle

Floating Island 13

Crème Anglaise

Ice Cream Cake Au Citron 17

Crème Fraîche Ice Cream, Lemon Curd

Espresso Crème Brûlée 14

Cappuccino Foam

LES SCOOPS

Green Apple Tarte Tatin Sundae 14

French Vanilla Ice Cream, Green Apple Sorbet

Raspberry Sorbet 12

Pistachio Crème Fraîche, Raspberry Compote

HOUSE SIGNATURES

Amer Américain 12

Our French-Style Amaro with Bitter Orange Peel

Dry-Infused Pastis 12

Made in House with our Unique Infusion Process

Our Espresso Martini 20

Grey Goose, Cold Brew Liqueur, Tempus Fugit Cacao

DESSERT

L'APRÈS

Château d'Yquem

2010 Sauternes, 375ml

595

2016 Sauternes, 750ml

950

FORTIFIED WINES

La Tour Vieille “ Reserva”

Banyuls 2022

14

Fonseca 10yr

Tawny Port

15

Rare Wine Co. “Charleston”

Sercial Madeira 2008

18

ALCOOL FRANÇAIS

Bigallet China-China

12

Digestif made with Cinchona, Orange and Spices

Grand Marnier

16

Fine Cognac, Bitter Orange

Chartreuse Verte “VEP”

45

Aged for 8 years in oak

WHISKEY AMÉRICAIN

Quality Whiskey

16

Our Single Barrel Rye Collaboration with New York Distilling Co.

Angel's Envy

23

Kentucky Straight Bourbon, Finished in Port Wine Barrels

Booker's

28

Inspired by a 200 year old tradition of sipping from the barrel

The Macklowe “Kentucky Gold”

40

American Single Malt, Aged four years

CAFÉ ET THÉS

Afficionado Coffee Roasters

Espresso 6.00 Macchiato 6.00

Double Espresso 7.00 Cappuccino 7.00

Americano 6.00 Latte 7.00

Iced Americano 6.00

Custom Crafted Tea Blends by Steven Smith

6.00

English Breakfast Jasmine Green

Earl Grey Chamomile

Peppermint

