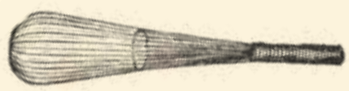
BRASSERIE COGNAC ®
-EAST-

LES DESSERTS

-ALL MADE IN HOUSE-



FLOATING ISLAND...10
Poached meringue with caramel,
vanilla cream Anglaise & roasted almonds

PROFITEROLES...10
Vanilla ice cream, topped with warm
chocolate sauce & roasted almonds

COOKIE PLATE...10
Homemade petit fours, madeleines
& chocolate feuillantine

TARTE TATIN...12
Apple tart over crispy phyllo dough, vanilla ice cream
& roasted almonds

COCONUT SHELL...12
Encased in dark chocolate with fresh tropical fruit,
raspberry & passion fruit coulisse

COGNAC CHOCOLATE CAKE...12
Chocolate & raspberry mousse,
a touch of Grand Mariner & raspberry coulisse

CHOCOLATE SOUFFLE...15
Dark chocolate soufflé served with vanilla ice cream

Please inform us about any allergies you might have.
Our desserts contain nuts.

COFFEE

Coffee.....4.00	Café au Lait.....5.50
Decaf.....4.00	Cappuccino.....6.00
Espresso.....4.50	Almond milk Cappuccino..7.00
Espresso Macchiato.....4.75	Latte.....6.00
Double Espresso.....6.00	Affogato.....8.50
Americano.....5.00	Canari.....2.00

TEA $6

Verbena	Mint	The du Hammam
English Breakfast	Chamomile	The des Moines
Linden Blossom	Green tea	The des Songes
Jasmine	Earl Grey	The du Tigre

BRASSERIE COGNAC EAST

DESSERT COCKTAILS

CHOCOLATE MARTINI...16
Chocolate vodka, Kahlua,
simple syrup, chocolate syrup

ESPRESSO MARTINI...18
Vanilla vodka, Kahlua,
espresso, simple syrup

IRISH COFFEE...15
Irish whiskey, coffee, simple syrup,
whipped cream

BRANDY ALEXANDER...15
Brandy, Creme de Cacao, heavy cream,
a pinch of nutmeg

WHITE RUSSIAN...15
Vodka, Baileys, cream

BLACK RUSSIAN...15
Vodka, Kahlua

GRASSHOPPER...15
Creme de Menthe,
Creme de Cacao, cream

Ask your server for our Cognac tasting menu

LE GRAND FINALE

Amaretto di Saronno.....15
Frangelico.....14
Drambuie.....14
Cointreau.....14
Grand Marnier.....15
Creme de Menthe.....15
Creme de Cacao.....15
Limoncello.....15
Sambuca.....15
Sambuca black.....15
Sambuca coffee.....15
Patron cafe.....15

DESSERT WINES

Muscadet-Baume de Venise...12/45
Sauternes-Chateau Piada...13/52
Taylor Fladgate Port 10 Years...16/90
Taylor Fladgate Port 20 Years...22/132
Fonseca Port...13/52

Executive Chef: Luis Gutierrez