

{ B O U C H O N }

V I N S D O U X

Sauternes , Château Roumieu 2022	\$16
Sauternes , Château d'Yquem, 2006 1oz.	\$85
Banyuls , Les Paulilles Grand Cru, 2013	\$15
Royal Tokaji , 5 Puttonyos, 2017	\$26
Ratafia , Vilmart & Cie, 2013	\$25
Sherry , Bodegas Gonzalez Byass, Oloroso	\$14
Absinthe Grande Absente,	\$26
Jura , Francois Rousset-Martin 2008	\$25
Icewine , Inniskillin.	\$26
Port , Sandeman, Ruby	\$12

F L I G H T S

Dessert Flight Sauternes, Jurançon, Tokaji	\$35
Madeira Flight Sercial, Verdelho, Bual, Malmsey.	\$35

B R A N D Y

Armagnac , Château Lacquy, Hors D'Age	\$25
Armagnac Nisme-Delclou, 1971	\$90
Calvados , Château du Breuil 20yr.	\$40
Calvados , Christian Drouin	\$18
Cognac , Hardy's Legend 1863	\$25
Cognac , Remy Martin, Tercet	\$55
Marc , Jacoulot, L'Authentique 7yr	\$30

{ B O U C H O N }

D E S S E R T S

Profiteroles

vanilla ice cream & chocolate
sauce

Tarte au Citron

lemon sabayon & pine nut crust

Crème Caramel

vanilla bean custard

Mousse au Chocolat

K+M chocolate, vanilla
anglaise

\$17.00

Crème Glacée ou Sorbet aux Fruits

ice cream / sorbet

\$10.00

F R O M A G E

Fromage du Jour

selection of cow, sheep or goat
artisanal cheese,
served with seasonal fruit, nuts,
honeycomb & toasted ciabatta

3pc. (tasting portion) \$24.00

6pc. (tasting portion) \$42.00

“Un repas sans
fromage c’est comme
une journée sans
soleil.”