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## Desserts

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<b>Sélection de fromages</b> Selection of cheeses, homemade bread	<b>11.75</b>
<b>Sablé aux prunes pochées vanille, crème montée et gelée de prunes</b> French shortbread with poached plums, vanilla cream and plum jelly	<b>7.25</b>
<b>Tarte aux fruits rouges à l'amande et citron confit, sorbet au citron et basilic</b> Minute made berry tart with almond frangipane and lemon marmalade, lemon and basil sorbet	<b>7.25</b>
<b>Pavé au chocolat noir, meringue et glace aux pistaches rôties</b> Dark chocolate marquise with roasted pistachio ice cream and meringue	<b>7.00</b>
<b>Parfait glacé aux cerises et chocolat blanc</b> Frozen cherry and white chocolate parfait	<b>7.50</b>
<b>Fraise fête foraine</b> Strawberry "fun fair" desserts	<b>7.75</b>
<b>Glaces et sorbets</b> Home made ice creams and sorbets	<b>7.00</b>
<b>Crème brûlée, sablé au citron</b> Burnt vanilla cream, lemon shortbread	<b>7.00</b>

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## Prix fixe desserts

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<b>Pavé au chocolat noir, meringue et glace aux pistaches rôties</b> Dark chocolate marquise with roasted pistachio ice cream and meringue	
<b>Parfait glacé aux cerises et chocolat blanc</b> Frozen cherry and white chocolate parfait	
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## Hennessy and Chocolate Trio

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<b>A unique opportunity to taste three wonderful Hennessy Cognacs, 12.5 ml of each</b> They are each paired with a home made chocolate that enhances their intrinsic characteristics	<b>59.00</b>
<b>Hennessy XO</b> A blend of eaux-de-vie aged 10 to 30 years with a Honeycomb, coarse black pepper and raspberry chocolate	
<b>Hennessy Paradis</b> A blend of over 100 eaux-de-vie aged 25 to 130 years paired with a prune and sherry vinegar chocolate infused with Zubrowka vodka	
<b>Richard Hennessy</b> A blend of 100 eaux-de-vie aged 40 to 200 years, matched with a coffee and liquorice chocolate	
<b>Additional Chocolates</b>	<b>1.00 ea</b>

**A more extensive list of sweet wines and digestives is available on request**

**Cigars are available for your enjoyment on the terraces**

**Please ask your sommelier**

**Your bill will be left open for you to leave a gratuity at your discretion**

For groups of 8 people or more, a discretionary service charge of 12.5% will be added  
Coq d'Argent complies with the hospitality industry's voluntary code of practice  
VAT payable at prevailing rates

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## Sweet wine selection by the glass

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100ml

<b>Muscat de Rivesaltes Domaine Lerys NV</b> A delicately perfumed Muscat with floral aromas reminiscent of accacia and linden. This is light and subtle	<b>8.95</b>
<b>Coteaux du Layon – Beaulieu, Clos de la Soucherie Château Pierre-Bise 2005</b> A complex wine from the village of Beaulieu sur Layon in the Loire Valley. The wine is luscious and beautifully balanced with dried apricot and honey aromas	<b>12.85</b>
<b>Tokaji Disznoko 5 Puttonyos 2001</b> This Tokaji is medium to full bodied with intense aromas of honey and bees wax. The acidity is penetrating and gives it amazing balance. Spectacular!	<b>19.75</b>

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## Ports

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100 ml

<b>Graham's Late Bottle Vintage 2003</b> A medium-full bodied port, dense and sweet, with firm dry tannin. Concentrated black cherry-cassis fruit with youthful liquorice and cedar character	<b>7.25</b>
<b>Graham's 10 yr Tawny</b> A very light port, fully developed with a chocolate, coffee mocha nose and a rancio-like flavour illustrated by nutty characteristics. Some notes of prunes and figs also emanate from the glass and participate to the complexity of the bouquet	<b>9.25</b>
<b>Dow's Quinta do Bomfim 1998</b> The most complex port of the selection with enormous concentration	<b>12.85</b>

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## Armagnac

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50ml

<b>Bas Armagnac Baron de Sigognac 10 Y.O.</b>			<b>7.50</b>
<b>Bas Armagnac Dartigalongue 1976</b>	<b>Bottled</b>	<b>June 2004</b>	<b>14.00</b>
<b>Bas Armagnac Dartigalongue 1963</b>	<b>Bottled</b>	<b>June 2007</b>	<b>15.95</b>

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## Calvados du Pays d'Auge

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50ml

<b>Lecomte 12 YO</b>	<b>10.50</b>
<b>Lecomte 15 YO</b>	<b>17.50</b>

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## Cognac

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50ml

<b>Maxime Trijol Elegance Grande Champagne</b>	<b>8.00</b>
<b>Delamain Pale &amp; Dry XO</b>	<b>12.75</b>
<b>Ragnaud Sabourin Alliance No 35 "Fontvieille"</b>	<b>15.75</b>
<b>Leopold Gourmel Ages de Fruits 10 Carats</b>	<b>12.95</b>
<b>Leopold Gourmel Ages des Fleurs 15 Carats</b>	<b>19.25</b>
<b>Leopold Gourmel Ages des Epices 20 Carats</b>	<b>30.25</b>
<b>A E D'Or No 6 40 Y.O</b>	<b>22.75</b>
<b>A E D'Or No 7 45 Y.O</b>	<b>28.50</b>
<b>Hennessy XO</b>	<b>20.50</b>
<b>Hennessy Paradis</b>	<b>36.95</b>
<b>Hennessy Cuvée Richard</b>	<b>195.00</b>

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