

After dinner drinks

Aperitifs

Dubonnet Rouge	\$ 5
Campari	
Cinzano	

Sherry

Tio Pepe	\$ 6
Harvey's Bristol Cream	
Dry Sac	

Specialty Coffees

Kaffee Kirsch <i>Kirsch and Kahlua</i>	\$ 7
Das Fraulein <i>Amaretto and Kahlua</i>	
The Alpenhaus <i>Brandy, Grand Marnier and Sambuca</i>	
Monte Cristo <i>Kahlua and Grand Marnier</i>	
Spanish Coffee <i>Brandy and Kahlua</i>	
The Lederhosen <i>Sambuca and Grand Marnier with steamed milk</i>	
Suisse Miss <i>Peppermint Schnapps, Bailey's with hot chocolate</i>	
Blueberry Tea <i>For the tea drinker, Amaretto and Grand Marnier with tea</i>	

Scrumptious Desserts

Bumbleberry Pie	\$ 5
<i>Capturing the flavour of summer Served a la mode - \$ 1</i>	

Chocolate Mousse	\$ 6
<i>Whipped Belgian chocolate, Kahlua, Brandy and espresso. The Real Thing</i>	

Chocolate Volcano	\$ 6
<i>Chocolate sponge cake bubbling with chocolate fudge and topped with vanilla ice cream</i>	

Profiteroles au Caramel	\$ 6
<i>Delicate whipped-cream filled pastries drizzled with caramel sauce</i>	

Crème Brulee	\$ 7
<i>Housemade with orange zest and Grand Marnier. Chef's Signature Dessert</i>	

Cheesecake	\$ 7
<i>Ask about our flavour of the day</i>	

Coffee or Tea	\$ 2.5
Herbal Teas	\$ 2.5

Espresso	\$ 3
Americano	\$ 3
Café Latte	\$ 4
Cappuccino	\$ 4

Classic Endings

Port

Six Grapes Port \$ 6
Two ounce

Port Taylor Tawny \$ 8.5
Ten year old port

Cognac

Courvoisier VSOP \$ 8

Remy Martin VSOP \$ 12

Remy Martin X.O. \$ 20

Scotch

Bells \$ 4
House blend

Glenlivet \$ 5.5
Twelve year old

Glenmorangie \$ 7
Port wood finish

Highland Park \$ 7
Twelve year old

Balvenie \$ 7.5
Twelve year old, double wood

Macallan \$ 9
Twelve year old

Bruichladdish Islay \$ 10
Fifteen year old

Talisker \$ 10
Eighteen year old

BISTRO SUISSE

The Grand Finale



Desserts



Specialty Drinks