



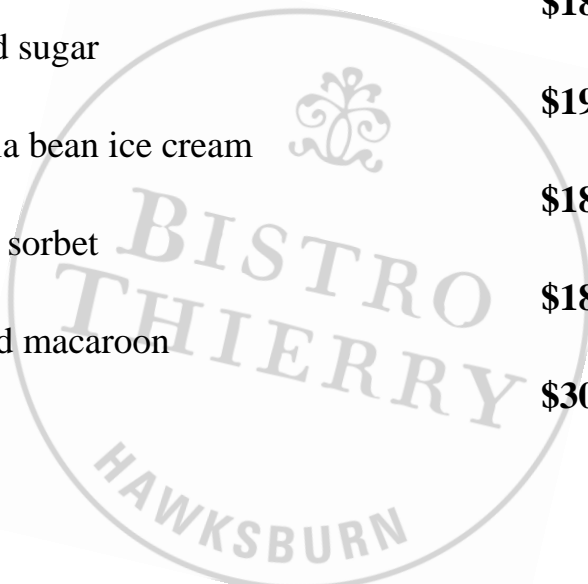
BISTRO THIERRY



LES DESSERTS

Soufflé au Chocolat ‘Le Jane Hill’	\$20.00
Chocolate soufflé with hot chocolate sauce and vanilla bean ice cream	
Crème Brûlée	\$18.00
Malagasy vanilla bean custard with caramelised sugar	
Tarte Tatin	\$19.50
Warm apple and caramel tart served with vanilla bean ice cream	
Crêpes Suzette	\$18.50
Crêpes Suzette with Grand Marnier and orange sorbet	
Les Glaces et Sorbets	\$18.50
Assorted ice creams and sorbets with an almond macaroon	
Les Fromages	\$30.00
Selection of French cheeses	

All desserts may contain nuts



DESSERT WINES

2017 TERTRE DU LYS D'OR SAUTERNES
\$19 glass - \$130 bottle
2010 CHATEAU BOUCASSE
‘Vendemiaire’
\$15.50 glass - \$95 bottle 500ml
2017 DE BORTOLI Noble One
\$12 glass - \$42 bottle 375ml

Fortified, Sherry & Liqueurs

FONSECA PORTO	
10 YEAR OLD TAWNY PORT	\$18
PENFOLDS GRANDFATHER	
FINE OLD LIQUEUR PORT	\$19
STANTON & KILLEEN TOPAQUE	\$11
STANTON & KILLEEN MUSCAT	\$11
DE BORTOLI BLACK NOBLE	\$15
LUSTAU PEDRO-XIMENEZ “Sweet”	\$13
LUSTAU FINO JARANA “Dry”	\$13

COGNACS & ARMAGNACS & EAUX DE VIE

FRANCOIS VOYER	COGNAC	\$15
CHÂTEAU FONTPINOT X.O.	COGNAC	\$23
PAUL GIRAUD X.O.	COGNAC	\$26
HENNESSY X.O.	COGNAC	\$28
1985 DELORD	ARMAGNAC	\$18
1979 COMTE DE LAMAESTRE	ARMAGNAC	\$22
1967 COMTE DE LAMAESTRE	ARMAGNAC	\$30
2013 VICTOR GONTIER	CALVADOS	\$14

