



FEELING BLUE

flight of 3 blue cheeses

please ask your server about todays selection

** there may be an additional cost for some premium cheeses*

per selection
4*

tasting of 3
11*

we recommend a tasting flight of sticky wines
to go with your cheese flight **+15.00**

*02 quinta do crasto - late bottled vintage port
philippe de delesvaux - clos de la guiberderie*

AFTER DINNER

DESSERT

- GRAND MARNIER CRÈME BRÛLÉE 7
- BROWN BUTTER-ALMOND CAKE seasonal fruit 8
- PETIT CHOCOLATE COOKIES dozen 7

COFFEE

- ESPRESSO 2.²⁵
- AMERICANO 2.⁷⁵
- CAPPUCCINO 3
- LATTE 3.⁵⁰

WITH COFFEE

- KAHLUA 3
- BAILEY'S 3.⁵⁰
- AMARETTO 3
- GRAND MARNIER 4
- PATRON 'XO' cafe 7

au petit chavignol

843 east hastings st. vancouver, bc canada
t (604) 255-4218 www.aupetitchavignol.com
lunch & dinner 7 days a week noon until late -
brunch sat/sun 11am-3pm

most menu items are available for take out
18% gratuity added to parties of 8 or more

PORT**2 oz**

WARRES OTIMA 20 yr old tawny port	17
PENFOLDS grandfather port	16. ⁵⁰
SMITH WOODHOUSE 99 LBV port	16. ⁵⁰
DOW'S colheita port 86	13
WARRES OTIMA 10 yr old tawny port	10
GRAHAM'S six grapes	6
QUINTA DO CRASTO 02 LBV port	6
TAYLOR FLADGATE 03 LBV port	6

AFTER DINNER**2 oz**

VISTA D'ORO 07 fortified walnut wine, langley, bc	14. ⁷⁵
CHATEAU PAJZOS 03 tokaji aszu 3 puttonyos	10
PHILIPPE DELESVAUX 02 clos de la guiberderie (late harvest chenin blanc)	8. ⁵⁰
CHAPOUTIER 06 banyuls	8
CHATEAU LOUPIAC-GAUDIET sauternes	8
COEUR DE LION pommeau de normandie	6

SCOTCH**1 oz**

DALWHINNIE 15 yr single malt	10
GLENMORANGIE nector d'or, aged in sauternes casks	10
GLENFIDDICH 12 yr single malt	6

DIGESTIFS**1 oz**

MOUTON ROTHSCHILD eau de vie prunes	24
MARCEL TRÉPOUT armagnac 1975	15
FASSBIND poire william	12
FASSBIND kirsch	12
JOSEPH DROUHIN marc de bourgogne -beaune clos de mouches	11. ⁵⁰
CHRISTIAN DROUHIN 15 yr old calvados	11
CHAPOUTIER fine grand eau-de-vie	10. ⁵⁰
MORIN calvados VSOP	7
RÉMY MARTIN VS petit champagne cognac	7
TORRES 10 yr old brandy	4