

Bistro Cacao Dessert Menu

Trio Creme Brulee -11-

Vanilla, Chocolate & a Seasonal Flavor of Custard Topped
with Caramelized Sugar

Pair best with Rozes White Port -12-

Moelleux au Chocolat -12-

Molten Chocolate Cake, Raspberry Coulis,
Vanilla Ice Cream

**Please allow 15 minutes to bake.*

Pair best with 20yrs Tawny Port -15-

Apple Tart -14-

Puff Pastry, Apples, Dulce de Leche Sauce,
Vanilla Ice Cream

**Please allow 18 minutes to bake.*

Pair best with La Justice, Sauternes -15-

Poached Pear -12-

Champagne Poached Pear, Vanilla White Chocolate Sauce, Italian
Meringue, Brown Butter Crisp, Whipped Cream

Pair best with Willm Rose Cremant -15-

Profiteroles -11-

Ice Cream Filled Pastry Puffs, Chocolate Sauce

Pair best with 10yrs Tawny Port -12-

Trio Sorbet -10-

A refreshing and light sorbet in three flavors
(Chef's Selection)

Pair best with Salasar, Cremant de Limoux -15-

French Coffee-13-

Grand Marnier, Coffee, Fresh Whipped Cream-

*A 3% surcharge is added to all checks to help offset fast-rising expenses.
This fee is not a service charge or gratuity. 20% gratuity will be added to the
groups of 6+*



Private Dining

*Whether you are looking to host a business dinner or a family
gathering, Bistro Cacao has the perfect dining space for you.*

For private event inquiries, please contact

[*events@bistrocacao.com*](mailto:events@bistrocacao.com)

Stay in Touch

We want to hear from you! Connect with us on social media.

*Facebook: [*Bistro Cacao - Washington DC*](#)*

Instagram: [@bistrocacao*](#)*

Desserts Wines & Digestifs

Grappa \$12
Lillet Blanc \$12
Amaro Nonino \$15
Pastis Pernod \$12
Pastis Ricard \$12
Absinthe, Saint George's \$18
Sauternes,
Château Petit Guiraud
Bordeaux \$15
Cadillac, La Croix De La
Martingue \$13

Port Wine

Maynard's Tawny 10 Years
\$12
Maynard's Tawny 20 Years
\$15
Rozès White Reserve
\$13

Eau-De-Vie

Mirabelle
(Plum Brandy)
\$15
Framboise
(Raspberry brandy)
\$15
Calvados
(Apple Brandy)
\$15
Williams
(Pear Brandy)
\$15

Cognacs

Tesseron Composition
\$14
Remy Martin VSOP
\$16
Hennessy VSOP
\$16
Tesseron Lot N90 XO
\$25
Remy Martin XO
\$45

Bas-Armagnac

Darroze, Les Grands
Assemblages Aged 12 Years
\$25
Darroze, Les Grands
Assemblages Aged 20 years
\$35

Single Malts

Lathaire Fume "French"
\$13
Aberlour 12 years
\$18
Balvenie
"Doublewood" 12 years
\$15
Balvenie
"Caribbean Cask" 14 years
\$18
Bushmills' 10 years
\$16
Oban 14 years
\$18
Glenfiddich 12 years
\$14
Glenfiddich 15 years
\$18
Glenmorangie, 10 years
\$16
Glenlivet 12 years
\$15
Highland Park 12 years
\$20
Highland Park 18 years
\$35
Lagavulin, Islay 16 years
\$24
Macallan 12 years
\$18
Macallan 15 years
\$35
Macallan 18 years
\$60

Blended Scotch

Johnnie Walker Red
\$12
Johnnie Walker Black
\$15
Chivas Regal
\$12
Dewars
\$10
Bourbon and Rye
Basil Hayden's
\$15
Angels Envy
\$16
Four Roses Small Batch
\$16
Bulleit Rye
\$13
Bulleit Bourbon
\$12
Maker's Mark
\$14
Maker's 46
\$15
Crown Royal
\$14
Woodford Reserve
\$15
Knob Creek Rye
\$14
Knob Creek
\$14
Woodford Reserve Rye
\$16
Whistle Pig, 10 Year Rye
\$28