



DESSERT MENU

CRÈME BRULEE \$8

VANILLA CUSTARD, CRUNCHY HARD CARAMEL

TARTE TATIN \$8

WARM UPSIDE DOWN CARAMELIZED APPLE TART

MOUSSE AU CHOCOLAT \$8

BELGIAN CHOCOLATE MOUSSE WITH CRÈME CHANTILLY

POIRE BELLE HELENE \$8

COLD POACHED PEAR, FRENCH VANILLA ICE CREAM AND CHOCOLATE SAUCE

TARTE AUX MYRTILLES \$8

WARM BLUEBERRY TART SERVED WITH SCOOP OF VANILLA ICE CREAM

CRÈME CARAMEL \$8

CUSTARD TOPPED WITH CARAMEL SAUCE

FONDANT AU CHOCOLAT \$9

WARM CHOCOLATE CAKE TOPPED WITH CHOCOLATE SAUCE

HOT AND COLD BEVERAGES

ADD A SHOT OF BAILEY IRISH CREAM \$4

COFFEE / DECAF COFFEE \$3.25

ICED COFFEE / ICED DECAF COFFEE \$3.75

ESPRESSO / ICED ESPRESSO \$4.50

DOUBLE ESPRESSO \$5.50

ICED DOUBLE ESPRESSO \$5.75

CAPPUCCINO / ICED CAPPUCCINO \$4.50

CAFÉ LATTE / ICED CAFÉ LATTE \$4.50

MACCHIATO / ICED MACCHIATO \$4.50

TEA / ICED TEA \$3.75

DESSERT WINES

CHATEAU LA GIRONDIE, MONBAZILLAC \$14
DORDOGNE, FRANCE

CHATEAU PEILLON CLAVERIE \$14
SAUTERNES, FRANCE

MUSCAT BEAUMES DE VENISE \$14
VAUCLUSE, FRANCE

CORDIALS

MARTELL VS \$12

HENNESSY XO \$35

COURVOISIER \$13

ARMAGMAC, FRANCE \$16

CALVADOS, FRANCE \$16