



## Selection of Desserts \$10.00

*\*included in our Prix-Fixe Lunch Menu*

### *Fondant au Chocolat*

*warm dark chocolate molten cake, hazelnut ice cream*

### *\*Ile Flottante de Catherine*

*very light soft meringue, vanilla sauce, toasted hazelnuts, caramel drizzle*

### *Mont Blanc*

*crisp meringue, vanilla ice cream, chestnut purée, chocolate drizzle, crème Chantilly*

### *\*Profiteroles*

*pastry puffs, Madagascar vanilla bean ice cream, hot chocolate sauce*

### *Soufflé du Jour \$12.00*

*please ask your captain for availability*

### *\*Pain Perdu à la Verveine*

*warm bread and butter pudding, verbena vanilla sauce*

### *Farandole de Desserts*

*trio of crème brûlée, fondant au chocolat & port wine sabayon figs*

### *Figues au Sabayon*

*figs, candied walnuts, port wine sabayon*

### *Sorbets ou Glaces Maison*

*homemade fruit sorbet or ice cream*

### *Crème Brûlée*

*caramelized rich vanilla custard, tuile*

### *Tarte Tatin "à la Mode"*

*caramelized apples, crispy pastry dough, vanilla bean ice cream*

### *Plateau de Fromages \$15.00 per person*

*six artisanal cheeses: goat, cow, sheep, blue, walnut-raisin bread, fruit and compote*

*Espresso: \$ 4.00 Double: \$ 6.50 Cappuccino: \$ 5.50 Coffee: \$ 3.50 (per cup)*

*Imported Tea: \$ 4.50 Irish Coffee: \$ 12.50 French Coffee: \$ 12.50 Mexican Coffee: \$ 12.50*

*Edith and Didier Jouvenet, Propriétaires*