



Selection of Desserts

* included in our Prix-Fixe Menu
(or any other \$5.00 supplement)

Fondant Moëlleux

warm dark chocolate molten cake, brown butter ice cream

* *Profiteroles au Chocolat*

puffs pastry, vanilla bean ice cream, hot chocolate sauce

Soufflé du Jour

supplement: \$10.00

Mont-Blanc Chantilly

crisp meringue, chestnut purée, vanilla ice cream, ganache, whipped cream

* *Gâteau au Fromage*

cheese cake, blood orange sabayon, orange segments

Farandole de Desserts

trio of crème brûlée, fondant moëlleux, and cheese cake

Tarte Tatin à la Mode

caramelized apple tart, puff pastry, crème fraîche ice cream

* *Sorbets ou Glaces Maison*

homemade fruit sorbet or ice cream

Crème Brûlée

caramelized rich vanilla custard, tuile cookie

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
Special French Coffee: \$ 13.50 Irish Coffee: \$ 13.50 Mexican Coffee: \$ 13.50*

Julianne Hodges, Chef Pâtissière