

## les desserts...

<b>crème caramel</b>	12.9
<i>the classic French dessert</i>	
<b>crème brûlée</b>	12.9
<i>traditional crème brulée</i>	
<b>tarte tatin</b>	12.9
<i>upside down baked caramelised apple tart, served warm w vanilla ice cream</i>	
<b>vacherin glacé</b>	14.9
<i>meringue w vanilla ice-cream, sponge cake, strawberry sorbet, cream and spun toffee</i>	
<b>petit sablé Breton</b>	14.9
<i>rhubarb compote on a short bread biscuit topped w strawberry sorbet</i>	
<b>mousse des tropiques</b>	13.9
<i>chocolate and coconut mousse topped w a minestrone of mango and lychees</i>	
<b>ananas roti</b>	12.9
<i>pineapple slices baked in brown sugar, butter Szechuan pepper served with a light caramel sauce and vanilla ice cream</i>	
<b>soufflé de la passion</b>	14.9
<i>passionfruit and grand marnier souffle (allow 20 minutes)</i>	
<b>dégustation de desserts (pour deux)</b>	27.9
<i>a selection of 5 desserts (for two people)</i>	
<b>fromages p / 60g serve</b>	8
<i>your choice of French Buche d’Affinois D’affinois / French Port Salut / Tarago River Gippsland Bleue / Calendar Vintage Spring Cheddar</i>	
<b>vins de dessert...</b>	
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2005 Monbazillac Cuvee des Anges (Grande Maison) 750ml	12 55
2004 Monbazillac Cuvee du Chateau (Grande Maison) 500ml	59
2006 Crawford River Nektar 375ml	44
2007 Hidden Creek Moscato Granite Belt (Sparkling) 500 ml	30
<b>suggestions de digestifs...</b>	
Hennessy VS Cognac	8
Frapin VSOP Grand Champ Cognac	10
Courvoisier XO Imperial Cognac	25
Boulard Calvados Pays D’Auge	10
Janneau Grand Armagnac VSOP	10
Sempe Viel Armagnac VSOP Grand Soulage Vieil	10
Janneau Grand Armagnac très vieille réserve	24
Fontpinot premier grand cru grande champagne Cognac XO	24
1994 Eric Bordelet appellation contrôlée Calvados	24
<b>Porto....</b>	
HANWOOD 12YR OLD	8
GALWAY PIPE	10
PENFOLDS GRANDFATHER	14
<b>All Digestifs.....</b>	12