

Dessert du jour	10.0
Crème caramel The classic French dessert 0.0	10.0
Tarte Tatin aux Pommes Upside down apple tart with black sambucca ice cream	11.0
Mousse au chocolat Chocolate mousse encased in a chocolate	10.0
Crème brûlée a l'absinthe Traditional crème Brulee with French Poets' alcohol	10.0
Bûche a la meringue fourree au chocolat Soft meringue roulade with a chocolate centre served with chocolate sauce	12.0
Soufflé de la passion Passion fruit and grand Marnier soufflé	13.0
Tarte au citron Lemon tart lightly drizzled w a lemon syrup	10.0
Degustation de deserts a selection of 5 desserts (for 2 people)	26.0
Assortiment de fromages Selection of cheeses served with fruits and crackers	20.0
½ cheese board	10.0

tea / coffee	4	
cappuccino, flat, latté short black, long black with c'est bon chocolate truffles		
liqueur coffee	12	
grand marnier, frangelico, sambuca jameson, kahlua, tia maria		
dessert wine		
Yalumba Botrytis Viognier SA	9	45
Debortoli noble one nsw 375ml	10	48
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2001 muscat de beaumes de venise domaine de coyeux 375ml southern rhone	55	
fortified wines / port		
woodstock Very Old Tawny Port	12	
penfolds Gradfather Port	15	
galway pipe port	10	
digestives	9	
Baileys, Malibu, Frangelico, Kahlua, Bénédictine Grand-Marnier, Tia Maria, Sambuca Amaretto, Opal Nera, Cointreau Drambuie		
cognacs		
hennessy XO	20	
remy martin VSOP	10	
calvados boulard grande	15	
courvoisier VSOP	12	
bas Armagnac Baron de Sigognac	16	
vieil Armagnac sempe VSOP	16	