



## *les desserts...*

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| <b>crème de chocolat café espuma orange</b>                                                | 15.9 |
| <i>crème de chocolat, emulsion a l'orange, passionfruit ice cream</i>                      |      |
| <b>tarte au citron</b>                                                                     | 15.9 |
| <i>lemon tart w double cream and a red fruit coulis</i>                                    |      |
| <b>verrine chocolat et orange fraiche, éclats de meringue</b>                              | 15.9 |
| <i>layers of fresh orange, chocolate mousse, topped w crunchy meringue</i>                 |      |
| <b>crème brûlée</b>                                                                        | 15.9 |
| <i>traditional crème brulée</i>                                                            |      |
| <b>crêpes suzette</b>                                                                      | 15.9 |
| <i>thin pancakes topped w a zesty orange zest sauce, and vanilla ice-cream</i>             |      |
| <b>poire au cassis</b>                                                                     | 15.9 |
| <i>poached pear in a chilled red currant soup</i>                                          |      |
| <b>vacherin glacé</b>                                                                      | 15.9 |
| <i>meringue w vanilla ice-cream, sponge cake, strawberry sorbet, cream and spun toffee</i> |      |
| <b>soufflé de la passion</b>                                                               | 15.9 |
| <i>passionfruit and Grand Marnier souffle (allow 20 minutes)</i>                           |      |
| <b>dégustation de desserts (pour deux)</b>                                                 | 38.9 |
| <i>a selection of five desserts (for two people)</i>                                       |      |
| <br>                                                                                       |      |
| <b>petit plateau de fromages</b>                                                           | 22   |
| <i>a trio of our 'fromages du jour', served w warm crusty bread</i>                        |      |

## *vin de dessert...*

|                                         |                   |         |     |
|-----------------------------------------|-------------------|---------|-----|
| 2003 Miranda Golden Boytrytis 375ml     | Yarra, VIC\$      | 9 (gls) | 40  |
| 2003 Konrad Sigrun Noble Riesling 375ml | Marlborough , NZ  |         | 62  |
| 2004 Muscat de Beaumes-de-Venise 750ml  | Côte-du-Rhône, FR |         | 90  |
| NV Veuve Clicquot demi-sec 375ml        | Reims, FR         |         | 80  |
| 1997 Chateau d'Yquem (sauterne) 375ml   | Bordeaux, FR      |         | 650 |

## **suggestions de digestifs...**

best served neat in at room temperature... smooth digestives, like no others...

|                                               |    |
|-----------------------------------------------|----|
| VSOP Cognac Hennessy                          | 14 |
| 1985 Bas-Armagnac Delord                      | 14 |
| VSOP Cognac Paul Giraud Premier Cru de Cognac | 14 |
| 1996 Calvados Victor Gontier Domfrontais      | 14 |
| Poire William Bertrand Eaux de Vie            | 14 |