

... Les Desserts ...

\$16

CRÊPE SUZETTE

FRESHLY MADE CRÊPE, ORANGE AND GRAND MARNIER SAUCE
SERVED WITH VANILLA ICE - CREAM, FLAMBÉED

BOMBE ALASKA

LAYERS OF RASPBERRY SORBET, BOURBON VANILLA ICE - CREAM
AND GENOISE,
SOFT MERINGUE AND SPUN SUGAR

TARTE AU CHOCOLAT

CHOCOLATE AND SALTED CARAMEL TART WITH CHOCOLATE MOUSSE
AND A ZEBRA STICK

CRÈME CARAMEL

TRADITIONALLY SERVED WITH CRÈME CHANTILLY
FRESH FRUIT AND CRISPY PASTRY

CRÈME BRÛLÉE

CLASSIC VANILLA CRÈME BRULÉE

ÎLE FLOTTANTE

SOFT POACHED MERINGUE SERVED WITH VANILLA CRÈME
ANGLAISE & PRALINES

SOUFFLÉ DE LA PASSION

PASSION FRUIT AND GRAND MARNIER SOUFFLÉ

AFFOGATO

SHORT BLACK, VANILLA ICE-CREAM AND YOUR CHOICE OF LIQUOR

DEGUSTATION OF OUR FAVOURITE DESSERTS FOR 2 PERSONS

30

ASSIETTE DE FROMAGES

SELECTION OF FRENCH CHEESES SERVED WITH CONDIMENTS

25

Desserts Wines

VINS DE DESSERT... 90ML

2010 MONTBAZILLAC CUVÉE DES ANGES 375ML	11	45
2014 MUSCAT DE BEAUMES DE VENISE	15	
2012 BARAMBAH FIRST GRID RACK DRIED SEMILLON 375ML	17	68
2011 JURANÇON CHÂTEAU JOLYS CUVÉE JEAN 375ML		65
2012 ALSACE GRAND CRU GEWURZTRAMINER VENDANGES TARDIVES		90
2009 SAUTERNES CHÂTEAU 1ER CRU CLASSÉ 375ML		250
2015 BAGATELLE FRENCH MUSCAT VIN DOUX NATUREL (WHITE MUSCAT)	13	
BANYULS VIN DOUX NATUREL DOMAINE DU MAS BLANC (RED FORTIFIED WINE)	13	

SUGGESTIONS DE DIGESTIFS... 30 ML

12

GRAND MARNIER, COINTREAU, GET 27, CHARTREUSE, BENEDICTINE,
BAILEYS, TIA MARIA, KAHLUA, LEMON BY JACOULOT (LIMONCELLO) ,
FRANGELICO, AMARETTO, PRUNELLE DE BOURGOGNE, NAPOLEON
BRANDY, GET 37.5