

Desserts

*(all desserts with an * are available for selection on the Prix Fix menu)*

CRÈME BRÛLÉE À LA VANILLE 9*

Rich Custard Base Topped with a Contrasting Layer of Hard Caramelized Sugar

MARQUISE AU CHOCOLAT 10*

House Speciality: Rich Chocolate Truffle Cake, "Crème Anglaise" Sauce

VERSION FRANÇAISE DU TIRAMISU 10*

Chef's Version of Tiramisu, Served with Espresso Ice Cream

FRENCH STYLE CHEESECAKE 10*

Chef's Version of Cheesecake served with Berries and Coulis

CHARLOTTE CITRON, COULIS DE FRAMBOISE 10*

Delicate Combination of Light Citron Mousse, Thin Almond Crust, Fresh Raspberry Sauce

FONDANT AU CHOCOLAT 10*

Warm Chocolate Cake, Vanilla Ice Cream, Candied Hazelnuts

TARTE FINE AUX POMMES 10*

Thin Puff Pastry Crust Topped with Thinly Sliced Apples and Sugar, Baked until Caramelized, Served with a Scoop of Vanilla Ice Cream

TRIO DE SORBETS 8*

Passion Fruit, Raspberry, and Lemon

PÊCHE POCHÉE 10

Poached White Peach with Whipped Cream, "Crème Anglaise" and Raspberry Coulis

CAFÉ GOURMAND 15

Tiramisu, Chocolate Molten, Vanilla Bean Ice Cream, and Choice of Espresso or Cappuccino

ASSIETTE DE FROMAGES 15

4 Cheeses of the Day, Dry Fruits and Nuts

SOUFFLÉ AU GRAND MARNIER 15*

(\$8 supplement on prix-fixe dinner menu) (Allow at least 25 minutes)

SYMPHONIE For Two \$22 (Dinner Only)

Mini Grand Marnier Soufflé, Citron Mousse, Molten Chocolate Cake, Tiramisu (allow at least 10 minutes)

Coffee And After Dinner drinks

Colombian Coffee

Regular and decaffeinated \$3.50

Espresso or Cappuccino

Regular and Decaffeinated espresso \$4 Cappuccino \$6

Le Yaca coffee

Kahlua and Amaretto

With Fresh Whipped Cream \$14

Irish coffee

Jameson Irish Whiskey and Coffee

With Fresh whipped cream \$15

Graham's port

10 Year Ruby or tawny \$10

20 Year Tawny \$15

Sandeman Tawny

10 Year \$10, 20 Year \$16, 30 Years \$28

Flight of all Three \$30

Emotions Sauterne

Pineapple, Orange, Vanilla Oak \$12

Pineau Des Charentes Rose

Aged cognac, Cabernet Sauvignon and Cabernet Franc,

Berry Flavor with woody Aroma \$15

Espresso Martini

Espresso with Vodka, Dark Creme de Cacao and frothed

Cream \$15

Chocolate Martini

Godiva chocolate liqueur, Vanilla vodka, Dark Creme de

Cacao, Cream and dark chocolate Drizzle \$15