

## **Desserts**

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

### **CRÈME BRÛLÉE À LA VANILLE 10 \***

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

### **MARQUISE AU CHOCOLAT 10 \***

*House Speciality: Rich Chocolate Truffle Cake, Moscato Sorbet*

### **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, Coulis and Raspberry sorbet*

### **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\* (dinner only)**

*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 16**

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

### **ASSIETTE DE FROMAGES 16**

*4 Cheeses of the Day, Dry Fruits and Nuts*

### **SOUFFLÉ AU GRAND MARNIER 16\***

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