

DESSERTS

(All desserts with an * are available for selection on the Prix Fixe Menu)

CREME BRÛLÉE A LA VANILLE 10*

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

MARQUISE AU CHOCOLAT 12*

House Speciality:Rich Chocolate Truffle Cake,Moscato Sorbet

VERSION FRANCAISE DU TIRAMISU 12*

Chefs Version of Tiramisu,Served with Espresso Ice Cream

FRENCH STYLE CHEESECAKE 12*

Chef's Version of Cheesecake served with Berries,Coulis and Raspberry sorbet

CHARLOTTE CITRON,COULIS DE FRAMBOISE 12*

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

FONDANT AU CHOCOLAT 12*

Warm Chocolate Cake,Vanilla Ice Cream,Candied Hazelnuts

TARTE FINE AUX POMMES 12*(dinner only)

Thin Puff Pastry Cust Topped with Thinly Silced Apples and Sugar,Baked until Caramelized,Served with a Scoop of Vanilla ice Cream

TRIO DE SORBETS 9*

Passion Fruit,Raspberry,and Lemon

PÊCHE POCHÉE 15

Poached White Peach with Whipped Cream,Creme Anglaise"and Raspberry Coulls

CAFÉ GOURMAND 16

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

ASSIETTE DE FROMAGES 17

4 Cheeses of the Day,Dry Fruits and Nuts

SOUFFLÉE AU GRAND MARNIER 16*

(Supplement on prix-fixe dinner menu, Please Allow at least 25 minutes)