

## Desserts

<i>* Crème Caramel</i>	\$7.00
HOMEMADE CARAMEL CUSTARD	
<i>* Mousse au Chocolat</i>	7.00
THE HOUSE CHOCOLATE MOUSSE	
<i>Profiterolles</i>	9.00
TWO PASTRY PUFFS, FILLED WITH VANILLA ICE CREAM, TOPPED WITH A WARM CHOCOLATE SAUCE	
<i>Crème Brulée</i>	8.00
VANILLA CUSTARD WITH A CARAMELIZED SUGAR CRUST	
<i>Crêpe Normande</i>	9.00
HOMEMADE CREPE FILLED WITH APPLES STEWED IN CALVADOS, SERVED WITH CRÈME FRAICHE AND CARAMEL SAUCE	
<i>Bouche Noire</i>	10.00
RICH CHOCOLATE AND HAZELNUT TORTE SERVED WITH DRIED APRICOT COMPOTE	

## Fromages

<i>* Brie</i>	6.50
<i>Small cheese plate</i> (2 CHEESES)	10.00
<i>Large cheese plate</i> (4 CHEESES)	15.00

\* CHOICES FOR THE MENU DU JOUR.

OTHER DESSERTS AVAILABLE WITH THE MENU DU JOUR

AT AN ADDITIONAL CHARGE OF \$2.00.

## Cafés et Thés

<i>Regular Coffee</i>	\$2.00
<i>Decaffeinated Coffee</i>	2.00
<i>Espresso</i>	2.50
<i>Double Espresso</i>	3.50
<i>Café au Lait</i>	3.00
<i>Cappucino</i>	3.00
<i>Hot Tea</i>	2.00

## Vins de Dessert

<i>Port Wine – Warre’s LBV 99</i>	\$7.00
<i>Sherry – Lustau</i>	6.50
<i>Muscat St Jean de Minervois</i>	7.00
<i>Sauternes</i>	10.00
<i>Pineau des Charentes</i>	7.00
<i>Banyuls Les Clos de Paulilles</i>	6.50

## Champagnes

<i>Carousel Blanc de Blanc</i>	\$22.00	\$6.50
<i>Gratien Meyer – Cardinal – Red Champagne</i>	42.00	
<i>Nicolas Feuillatte – Brut Reserve</i> (HALF BOTTLE)	51.00	
<i>Nicolas Feuillatte – 1er cru – Brut Reserve</i>	68.00	
<i>Louis Roederer Brut Premier</i>	80.00	

