

Brasserie Les Halles™

www.LesHalles.net

Les Desserts

CRÈME BRÛLÉE

Classic Custard topped with
a layer of hard caramel

\$6.50

CRÈME CARAMEL

Flan

\$6.50

TARTE TATIN

Upside down caramelized apple tarte

\$6.50

PROFITEROLES

Cream puff filled with vanilla ice cream,
served with chocolate sauce

\$6.50

MOUSSE AU CHOCOLAT

Valrhona chocolate mousse

\$6.50

CRÊPES SUZETTE

Crêpes prepared and "flambéed" with
Grand Marnier table side (dinner only)

\$12.50

BANANES FLAMBÉES

Caramelized bananas,
"flambéed" with rum table side (dinner only)

\$12.50

GLACES & SORBETS

House made ice creams and sorbets

\$6.50

DAILY SPECIAL DESSERT

Ask your server

\$8.50

LE FROMAGE AFFINÉ DU JOUR

Chef's daily selection of cheeses

P/A

Les Vins de Dessert

BLANCS & ICE WINES

	Glass	Bottle
056 2006 Sauternes, Château Lafon	7.00	59.
1991 Sauternes, Château d'Yquem by the Ounce \$20.00/OZ		
057 1991 Sauternes, Château d'Yquem (375ml)		275.
058 2005 Monbazillac, "Les Pins," Château Tirecul La Graviere	12.00	60.
060 2006 Muscat de Rivesaltes, Domaine de Coume du Roy	7.50	65.
061 2004 Pacherenc du Vic-Bilh, Brumaire (500ml)	8.50	48.
080 2007 Semillon, Elderton, Barossa Valley, Australia (375ml)	12.50	59.
065 Neige Cidre de Glace (375ml)	13.00	50.

PORTO

450 NV Quinta, Santa Eufêmia, Ruby	7.50	60.
456 20y Taylor-Fladgate, Tawny	13.50	108.
459 2001 Churchill, "LBV"	9.50	85.
460 1985 Royal Oporto, Vintage (375ml)	10.50	47.

ROUGE

950 NV Cassis, Clinton Vineyards (375ml)	10.50	59.
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