



Les Desserts

Crème Brulée

Classic Crème Brulée

\$ 6.50

Mousse Au Chocolat

Chocolate Mousse

\$ 6.50

Tarte Tatin

Upside down caramelized apple tart, with vanilla ice cream.

\$ 7.50

Fondant Au Chocolat

Classic Warm Chocolate Fondant, with vanilla ice cream

\$ 8.50

Profiteroles

Puff Pastry, your choice of ice-cream flavor, hot Chocolate Sauce (Dark or White)

\$ 7.00

Crêpes Suzettes

(Tablesides prepared)

\$ 8.50



Les Glaces

Café Liegeois

(Coffee and vanilla ice cream, Espresso, Whipped Cream)

\$ 7.00

Chocolat Liegeois

(Chocolate and vanilla ice cream, Hot Chocolate Sauce, Whipped Cream)

\$ 7.00

La Dame Blanche

(Vanilla ice cream, Hot White Chocolate Sauce, Whipped Cream)

\$ 7.00

La Poire Belle-Helene

(Half Poached Pear, vanilla ice cream, Hot Dark Chocolate Sauce, Whipped Cream)

\$ 7.00

Available Flavor Ice creams and Sorbets :

*vanilla, Chocolate, Coffee, Banana, Pistachio, Strawberry
Mojito, Mango, Lychee, Pina-Colada*



Les Digestifs

Dessert Wines

Jurançon	\$ 7.00	BT 30.00
Sauternes	\$ 8.50	BT 54.00
Loupiac (by bottle only)	\$ 39.00	

Liquors

Sambucca (White or Black)	\$ 10.00
Grand Marnier	\$ 11.00
Frangelico, Amaretto	\$ 9.00
Cointreau	\$ 10.50

Port / Cognacs / Calvados

Churchill	\$ 10.00
Frapin VSOP	\$ 16.00
Frapin XO	\$ 36.00
House Brandy	\$ 10.00
Calvados	\$ 12.00

B&B, Benedictine	\$ 10.50
Bailey's, Kalhua	\$ 9.00
Drambuie	\$ 11.50
Liquor 43	\$ 8.00