

DESSERTS

Tarte Tatin à la mode

Classic upside-down caramelized apple tart, served with vanilla ice cream **16**

Choux Chantilly

Puff pastry, homemade Chantilly, confectioners' sugar **16**

Poire belle Hélène

Roasted half pear with vanilla ice cream, chocolate sauce, and almonds **14**

Croquembouche au caramel

Choux stuffed with fine Grand Marnier and French vanilla cream, fresh blond caramel, and sliced toasted almonds **10**

Fondant au chocolat noir

Dark chocolate lava cake and homemade coconut sherbet **17**

WE OFFER A 5% DISCOUNT FOR CASH PAYMENTS

Profiteroles

Popular dessert, made with bittersweet Callebaut dark chocolate

22

Banana brûlée

Pan-seared caramelized fresh banana, with rum over cake crumble, crème chiboust (pastry cream and soft meringue), and granulated burnt sugar

13

Assortiment de trois sorbets / glaces maison

Choice of three flavors of homemade ice cream or sherbet

16

Îles flottantes au caramel, crème anglaise et Grand Marnier

Whipped egg white meringue covered with caramel, floating in crème anglaise, flavored with a touch of Grand Marnier

13

Tartelette aux fraises

Shortcrust, fine pastry cream, fresh strawberry, whipped cream

16

Assortiment de fromages de la maison

Platter of three cheeses – Brie, 180-days-old Swiss, and blue

16