



Dessert Menu

Café Parfait with Kahlua Sauce & Almond Meringue..... \$8.00

Thin Apple Tart with Almond Cream & Apple Brandy
Vanilla Ice Cream \$8.00

Profiteroles with Guanduja Chocolate Sauce & Fresh Strawberries.. \$8.00
Puff pastry filled with vanilla ice cream, covered in chocolate sauce, & garnished with strawberries

Opera Cake with Fresh Raspberries \$8.00
Almond sponge cake soaked in coffee syrup layered with ganache & coffee buttercream covered with chocolate glaze

Fresh Armagnac-Chocolate Truffle \$6.00
Confection made with armagnac-chocolate ganache center, coated with chocolate & coco powder

Grand Marnier or Chocolate Soufflé..... \$10.00

Artisanal Cheese Platter \$8.00 & \$14.00

Sorbet Assortment \$3.00, \$5.00 & \$8.00
(Vanilla, Chocolate, Raspberry, & Lemon)



Available on Special

Crêpes Suzette filled in a Pastry \$8.00
Orange segments & citrus Grand Marnier sauce over a warm crêpe filled with custard cream

Chocolate Lava Cake with Vanilla Custard \$8.00
Warm chocolate cake, soft in the middle, garnished with vanilla custard

Crème Brûlée with Seasonal Fruit \$8.00
Rich vanilla custard covered in caramelized sugar topped with fresh seasonal fruits

Strawberry Melba with Fresh Strawberries..... \$8.00
Vanilla ice cream covered in strawberry sauce garnished with fresh strawberries & whipping cream

Chocolate or Café Liegeois..... \$8.00
Cold dessert made from lightly sweetened chocolate or coffee, chocolate or coffee flavored ice cream, & Chantilly cream

Mixed Seasonal Berries \$8.00

Ice Cream with Mixed Berries & Fresh Coulis \$8.00
Vanilla ice cream with fresh fruit coulis garnished with whipping cream