

## Desserts

**Fondant Aux Deux Chocolats «Maison» Valhrona, Glace Vanille** 🍰 \$19  
Homemade double chocolate lava cake with vanilla ice cream

**Crème Brûlée «Maison»** 🍰 \$15  
Homemade crème brûlée

**Crème Caramel «Maison»** \$15  
Homemade caramel pudding

**Mousse Au Chocolat Noir Valhrona** \$12  
Homemade Valhrona dark chocolate mousse

**Dame Blanche** \$13  
1 scoop vanilla & chocolate ice cream, homemade Valhrona chocolate sauce, whipped cream, almond flakes

**Pêche Melba** \$15  
2 scoops of vanilla ice cream with poached french peach, raspberry coulis, whipped cream

**Coupe Griottines (2 Boules Glace Vanille, Griottes Au Brandy)** \$18  
2 scoops vanilla ice cream with cherry marinated in brandy

**Le Colonel Bouchons (Vodka 30ml, 2 Boules De Sorbet Citron)** \$18  
2 scoops lemon sorbet, 30ml vodka

**Assortiment De Sorbets & Glaces (3 Boules)** \$17  
Assorted sorbet & ice cream (3 scoops)

**Assiette De Fromage** \$22  
Comté, Mothais sur feuille (Fromage De Chèvre), Camembert  
French cheese platter

## Port Wine

**Ramos Pinto Porto-Quinta** \$19  
**Ervamoira 10 years**



All prices are subject to 10% service charge and prevailing GST

## Liqueurs

Limoncello \$18

Amaretto \$18

Grand Marnier \$18

Sambuca \$18

Kahlua \$18

Frangelico \$18

## Coffee

Regular Coffee \$6.5

Single Espresso \$6.5

Single Macchiato \$6.5

Latte \$8.5

Cappuccino \$8.5

Double Espresso \$9.5

Double Macchiato \$9.5

Affogato \$11

Irish Coffee \$22

## Digestif

Calvados \$17

Mirabelle \$17

Framboise \$17

Poire Williams \$17

House Cognac & Armagnac \$17

## Tea From TWG

Emperor Sencha \$9.9

French Earl Grey \$9.9

Moroccan Mint \$9.9

Chamomile \$9.9

Dark Chocolate Mousse



Pêche Melba

Crème Caramel



Crème Brûlée



Double Chocolate  
Lava Cake

