

## ⇒ Desserts ⇐

<b>Fondant aux deux chocolats «maison» valhrona, glace vanille</b>	\$17
<i>Homemade double chocolate lava cake, vanilla ice cream</i>	
<b>Crème brûlée «maison»</b>	\$15
<i>Homemade crème brûlée</i>	
<b>Crème caramel «maison»</b>	\$15
<i>Homemade caramel pudding</i>	
<b>île flottante «maison»</b>	\$15
<i>Floating Island (vanilla sauce, egg white meringue, caramel sauce, roasted almond flakes)</i>	
<b>Pêche melba</b>	\$15
<i>2 scoops of vanilla ice cream with poached french peach, raspberry coulis, whipped cream</i>	
<b>Pruneaux au vin rouge</b>	\$15
<i>Prunes in red wine sauce with 2 scoops of vanilla ice cream</i>	
<b>Dame blanche</b>	\$15
<i>2 scoops vanilla &amp; chocolate ice cream, homemade valhrona chocolate sauce, whipped cream, almond flakes</i>	
<b>Glaces &amp; sorbets (vanille, chocolat, pistache, mangue, citron)</b>	\$15
<i>Ice cream &amp; sorbet (vanilla, chocolate, pistachio, mango, lemon)</i>	
<b>Le colonel bouchons (Vodka, 2 boules de sorbet citron)</b>	\$18
<i>Vodka, 2 scoops of lemon sorbet</i>	
<b>Coupe griottines (2 boules glace vanille, griottes au brandy)</b>	\$18
<i>2 scoops vanilla ice cream with cherry marinated in brandy</i>	
<b>Assiette de fromage</b>	\$24
<b>Comté, tomme de savoie, rocamadour (fromage de chèvre), camembert</b>	
<i>Cheese platter</i>	
<b>Brie à la truffe «maison»</b>	\$10
<i>Homemade truffle brie (mascarpone, truffle pate)</i>	

## ⇒ Port Wine ⇐

Ramos Pinto Porto-Quinta Ervamoira 10 years	\$19
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## ⇒ Liqueurs ⇐

Limoncello	\$18
Amaretto	\$18
Grand Marnier	\$18
Sambuca	\$18
Tia Maria	\$18
Frangelico	\$18

## ⇒ Digestif ⇐

Calvados	\$17
Mirabelle	\$17
Framboise	\$17
Poire Williams	\$17
House Cognac & Armagnac	\$17

## ⇒ Coffee ⇐

Regular Coffee	\$5
Espresso	\$5
Macchiato	\$5
Latte	\$6
Cappuccino	\$6
Double Espresso	\$7
Double Macchiato	\$8
Affogato	\$9

## ⇒ Tea From JWB ⇐

Emperor Sencha	\$8.50
French Earl Grey	\$8.50
Moroccan Mint	\$8.50
Chamomile	\$8.50

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

