

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

Tarte Au Pignon De Pin «Maison» \$15
Homemade pine nut tart with vanilla ice cream

Crêpe Suzette Flambée 🍰 \$28
French crêpe flambeed with vanilla ice cream and grand marnier at your table

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

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)

Brie À La Truffe 50g «Maison» 🍰 \$12
Homemade truffle brie 50g (mascarpone, truffle pate)

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

Port Wine

Ramos Pinto Porto-Quinta Ervamoira 10 years \$19

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

Crêpe Flambeed

Crème Brûlée

Double Chocolate
Lava Cake