

Desserts

Fondant Aux Deux Chocolats «Maison» Valhrona, Glace Vanille 🍰	\$19
<i>Homemade double chocolate lava cake with vanilla ice cream</i>	
Crème Brûlée «Maison» 🍰	\$15
<i>Homemade crème brûlée</i>	
Crème Caramel «Maison»	\$15
<i>Homemade caramel pudding</i>	
Île Flottante «Maison» 🍰	\$17
<i>Floating Island (vanilla sauce, egg white meringue, caramel sauce, roasted almond flakes)</i>	
Mousse Au Chocolat Noir Valhrona	\$12
<i>Homemade Valhrona dark chocolate mousse</i>	
Dame Blanche	\$13
<i>1 scoop vanilla & chocolate ice cream, homemade Valhrona chocolate sauce, whipped cream, almond flakes</i>	
Pêche Melba	\$15
<i>2 scoops of vanilla ice cream with poached french peach, raspberry coulis, whipped cream</i>	
Coupe Griottines (2 Boules Glace Vanille, Griottes Au Brandy)	\$18
<i>2 scoops vanilla ice cream with cherry marinated in brandy</i>	
Le Colonel Bouchons (Vodka 30ml, 2 Boules De Sorbet Citron)	\$18
<i>2 scoops lemon sorbet, 30ml vodka</i>	
Assortiment De Sorbets & Glaces (3 Boules)	\$17
<i>Assorted sorbet & ice cream (3 scoops)</i>	
Assiette De Fromage	\$22
<i>Comté, Mothais sur feuille (Fromage De Chèvre), Camembert</i>	
<i>French cheese platter</i>	

Port Wine

Ramos Pinto Porto-Quinta
Ervaioira 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

