

## Desserts

### **Le Fondant \$10.00**

Dark chocolate lava cake served with raspberry sorbet

### **L'Île Flottante a la Crème Anglaise \$8.00**

Floating island of soft meringue on "crème Anglaise"

### **La Bavaoïse a la Framboise \$9.00**

Wild raspberry mousse cake with whipped cream

### **La Mousse aux Deux Chocolats \$11.00**

Dark chocolate and white chocolate mousse

### **La Crème Brûlée aux Fruits Rouges \$11.00**

Classic crème brûlée with fresh berries

### **Les Profiteroles a la Glace Vanille; Sauce Chocolat \$9.00**

Choux pastry puffs, filled with vanilla ice cream, dark chocolate sauce

### **La Tarte aux Pommes Flambee au Calvados \$12.00**

Apple brandy flambee apple tart served with a side of whipped cream a la mode  
(Please allow 15 minutes as this dessert is baked to order, thank you.)

### **Organic Sorbets and Gelatos \$9.00**

Please ask your server for current flavors

## Coffees, Teas & Speciality Coffee

Espresso	\$4.00	Coffee/Tea/Decaf	\$3.00
Double Espresso	\$5.00	Irish: Jameson Whisky, Espresso, and chantilly	\$12.00
Cappuccino	\$5.50	French: Grand Marnier, Cognac, Espresso and chantilly	\$12.00

## Cognacs, Armagnacs & After Dinner Drinks

Courvoisier - VS	\$12.00	Hennessy VS	\$12.00
Courvoisier VSOP Fine Champagne	\$14.00	Hennessy VSOP Privilege	\$16.00
Courvoisier Napoleon Fine Champagne	\$22.00	Armagnac Larresingle VSOP	\$14.00
Courvoisier XO Imperial	\$25.00	Armagnac Sempe VSOP	\$14.00
Remy Martin VSOP	\$14.00	Calvados Boulard Gd Solage	\$12.00
Drambuie	\$12.00	Marie Brizard	\$12.00
Southern Comfort	\$12.00	Poire Willams Massenez	\$14.00
Kahlua	\$12.00	Frangelico	\$12.00
Grand Marnier	\$12.00	Irish Mist	\$12.00
Cointreau	\$12.00	B&B Dom	\$12.00
Galiano	\$12.00	Godiva Liqueur	\$12.00
Sambuca	\$12.00	Kahlua	\$12.00
Sambuca Black	\$12.00	Bailey's Irish Cream	\$12.00
Amaretto Disarano	\$12.00		