



### **Crème Caramel**

*Homemade Caramel Custard* ..... \$8.00

### **Crème Brulée**

*Vanilla Custard with caramelized sugar* ..... \$8.50

### **Pot au Crème au Chocolat**

*Chocolate Custard* ..... \$8.00

### **Les Deux Cremes**

*One petit Pot de Crème au Chocolat and a petit Crème Brulee served with Berries* ..... \$8.00

### **Crêpe au Banane et Nutella**

*Crepe filled with Banana and Nutella served with Hazelnut Ice Cream and Chocolate Sauce*..... \$10.00  
*(substitute strawberries for \$1.00)*

### **Crêpe Griottes**

*Crepe with brandied Cherries served with Vanilla Ice Cream* ..... \$10.00

### **Crêpe Suzette**

*Thin Pancakes soaked in an Orange and Grand Marnier Sauce served with Vanilla Ice Cream* ..... \$9.00



### **Tarte Tatin**

*Classic Upside-down Caramelized Apple Tart served with Vanilla Ice Cream* ..... \$10.00  
*Please allow 40 Minutes to prepare*

### **Fondant Chocolat Gâteau**

*Chocolate Molten Cake with Vanilla Ice Cream* .....\$9.00

### **Gâteau au Fromage**

*Homemade Cheesecake* ..... \$9.50

**Crème Glacée ou de Sorbet** ..... \$8.00



### **Dessert Wines**

**Errazuriz late Harvest Sauvignon Blanc** ..... \$8.00

**Muscat de Beaumes de Venise** ..... \$14.00

### **Port**

**Warre's Quinta da Cavandinha** ..... \$26.00

**Dow's Late Bottle Vintage** ..... \$15.00

**Warre's Optima 10yr old Tawny** ..... \$19.00

