

ET VOILÀ!

FRENCH BISTRO

DESSERT MENU

SOUFFLÉ DU JOUR..... 12
Warm soufflé, crème anglaise

MOUSSE AU CHOCOLAT NOIR 9
Dark chocolate mousse, raspberry coulis,
fresh berries, mint

PROFITEROLES 9
Classic profiteroles, homemade vanilla ice cream,
warm chocolate sauce

MELBA AUX FRUITS ROUGES 9
Fresh berries, berry consommé, lime short-bread,
pomegranate sorbet, and vanilla whipped cream

FINANCIER À LA POIRE 9
Almond and poached pear cake, pear sorbet,
caramel sauce

TARTE AUX MYRTILLES 9
Warm blueberry tart, honey-caramel sauce,
pistachio-ginger ice cream

CRÈME BRÛLÉE ORANGE ET RHUM ... 9
Orange and spiced rum crème brûlée,
confit kumquats, cinnamon whipped cream

GLACES & SORBETS 6
Choice of three flavors
Ice cream: vanilla, pistachio-ginger
Sorbet: raspberry, black-currant

TRIO DE CHOCOLAT 9
Chocolate trio: Weiss chocolate tart, white
chocolate ice cream, crispy milk chocolate kit-kat,
passion fruit coulis, roasted hazelnut

ASSIETTE DE MACARONS 11
Assortment of macarons (pistachio, chocolate,
lemon, raspberry, vanilla)

PLATEAU DE DESSERT 18
Assortment of desserts: chocolate tart, profiterole,
pear financier, raspberry sorbet

FROMAGES



FOURME D'AMBERT
MONTBOISSIER • CAMEMBERT
PONT L'ÉVÊQUE • REBLOCHON
CREMEUX DE BOURGOGNE
CHABICHOU (+1.50)
PETIT AGOUR (+1.50)



Served with country bread & garnitures
Two | 11 Three | 14 Four | 17

**THREE CHEESES
AND A GLASS OF PORT BIN 27
\$18**

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AFTER DINNER

ESPRESSO..... 4

CAPPUCCINO 4.5

COFFEE 3.5

HOT TEA (Mighty Leaf)..... 4

Green: Organic Green Dragon, Marrakesh Mint

Herbal: Lemon Ginger Twist, Chamomile-Citrus

Black: Organic Breakfast, Organic Earl Grey, Orange

Dulce, Vanilla Bean

LATTE 4.5

ICED COFFEE 3.5

ICED TEA 5

DESSERT WINES

MUSCAT DE BEAUMES DE VENISE..... 7

SHERRY BODEGAS YUSTE 8

SAUTERNES..... 9

BANYULS CHAPOUTIER 12

MADEIRA SANDMAN 10

PORT WINES

FONSECA RUBY BIN 27 7

SANDMAN RUBY PORT 9

SANDMAN TAWNY PORT 9

TAYLOR TAWNY 10 YEARS 11

DOW'S TAWNY 10 YEARS 11

DOW'S TAWNY 20 YEARS 18

DIGESTIFS

GRAND MARNIER..... 12

ARMAGNAC ST VIVANT..... 12

COGNAC COURVOISIER VS 13

CALVADOS BOULARD VSOP 13

COGNAC CAMUS VSOP..... 16

Chef owner: Vincent Viale