

ET VOILÀ!

FRENCH BISTRO

DESSERT MENU

SOUFFLÉ DU JOUR 13

Warm soufflé, crème anglaise

MOUSSE AU CHOCOLAT NOIR 10

Dark chocolate mousse, vanilla crème anglaise, vanilla chantilly

PROFITEROLES 10

Classic profiteroles, vanilla ice cream, warm chocolate sauce

FINANCIER AUX CERISES ET PISTACHE 10

Cherry and pistachio financier, raspberry coulis

CRÈME BRÛLÉE VANILLE-FRAMBOISE 10

Vanilla-raspberry crème brulée, confit kumquats, vanilla whipped cream

QUATRE QUARTS AU CITRON 10

Lemon pound cake, vanilla ice cream, amaretto syrup, rum-caramel coulis

FROMAGES



FOURME D'AMBERT

MONTBOISSIER

CAMEMBERT

REBLOCHON

CREMEUX DE BOURGOGNE

BUCHERON

MANCHEGO

Served with country bread & garnitures

Choice of :

Two | 12 Three | 15 Four | 18

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

Chef owner: Vincent Viale

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FRENCH BISTRO

AFTER DINNER DRINKS

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	10
SANDMAN TAWNY PORT	10
TAYLOR TAWNY 10 YEARS.....	11
DOW'S TAWNY 10 YEARS.....	11
DOW'S TAWNY 20 YEARS.....	19

DIGESTIFS

GRAND MARNIER.....	12
ARMAGNAC ST VIVANT.....	12
COGNAC COURVOISIER VS.....	13
CALVADOS BOULARD VSOP	13
CHARTREUSE (GREEN OR YELLOW)	14
COGNAC CAMUS VSOP	16

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