

Desserts Menu

WINTER 2016

“À L’ASSIETTE”

Plated dessert

“TARTE TATIN” \$ 8

Upside down cooked tart with WA apples in caramel
No churn vanilla bean ice cream.

CHOCOLATE TART FDS \$ 9 each

Soft caramel and Belgian chocolate ganache tart
Caramel sauce, topped with Fleur de Sel

“COLONEL” \$ 7

Two scoops of house made lemon sorbet topped
with a splash of Absolut Citron vodka

“GENERAL” \$ 7

Two scoops of house made chocolate frozen cream
with a splash of Baileys

LEMON SORBET \$ 5

Two scoop of house made sorbet

PETITS FOURS \$ 5

Your choice of 2 each of macarons and chocolate caramel
No substitutions

DESSERT DU JOUR

The chef’s sweet tooth shared with you

“À LA BOUCHÉE”

Bite size sweets....as many as you want

“ 4 ÉPICES “ PARISIAN MACARON \$ 1.75 each

House made 4 spices cheesecake filled

CARAMEL FDS \$ 1.50 each

Bite size chocolate-caramel topped with Fleur de sel