

Les Desserts

LE FROMAGE AFFINÉ DU JOUR
Chef's daily selection of cheeses
 P/A

SALADE DE FRUITS FRAIS
Seasonal fresh fruit salad
\$8.50

GLACES & SORBETS
House made ice creams and sorbets
\$7.50

PROFITEROLES
*Cream puff filled with vanilla ice cream,
 served with chocolate sauce*
\$8.50

TARTE TIÈDE AU CHOCOLAT ET BANANE
Warm chocolate and banana tart, vanilla sauce
\$8.50

MOUSSE AU CHOCOLAT
Valrhona chocolate mousse
\$8.50

TARTE AUX POMMES, GLACE VANILLE
Fresh apple tart with vanilla ice cream
\$8.50

CRÈME BRÛLÉE
*Classic Custard topped with
 a layer of hard caramel*
\$8.50

BANANES FLAMBÉES
*Caramelized bananas,
 "flambéed" with rum table side*
\$13.50

CRÊPES SUZETTE
*Crêpes prepared and "flambéed" with Grand
 Marnier table side*
\$13.50

CRÊPES LES HALLES
Crêpe with crème Chantilly and rum raisin
\$8.75

CRÊPES AUX FRUITS FRAIS
Crêpe with mixed berries and seasonal fruit
\$8.75

FONDANT TIÈDE AU CHOCOLAT
Warm Chocolate Molten
\$10.00

Les Vins de Dessert

BORDEAUX

058 2005 Sauternes, Château Veyres (375ml)
 055 1997 Sauternes, L'extravagant
 de Doisy-Daëne (375ml)

BLANCS

060 2008 Muscat de Riversaltes
 Domaine de la Coume du Roy 7.50 65.
 080 2007 Semillon, Elderton,
 Barossa Valley, Australia (375ml) 12.50 59.
 061 2009 Vouvray Le Mont, Domaine Huet 15.00 75.
 062 2006 Château Jolys Jurançon 8.50 45.

GLASS BOTTLE PORTO

11.50 52. 450 NV Quinta Santa Eufêmia, Ruby
 455 NV Quinta do Infantado, Tawny
 495. 456 20y Sandeman, Tawny
 460 20y Taylor fladgate, Tawny

GLASS BOTTLE

7.50
 11.00 98.
 13.50 120.
 13.50 108.

MADEIRAS

800 NV New York Malmsey, Barbeito 14.00 130.
 801 NV Boston Bual 14.00 130.

