

# DESSERTS

7.50

## LE PÉCHÉ AU CHOCOLAT

A rich creamy chocolate truffle cake perfectly paired with raspberry coulis  
(gluten free)

## GÂTEAU DE BANANE CARAMELISÉE

Caramelized banana custard served in a tall pâte brisée timbale topped with  
a delicate caramelized pastry cream; served with caramel sauce and  
chocolate ice cream.

## MOKA LIÉGEOIS

Two traditional French desserts revisited: Combining Chocolat Liègeois and  
Café Liègeois as one! Layered almond, coffee and chocolate cake with coffee  
and chocolate ice creams; served with mocha sauce

## MARJOLAINE

A Parisian classic; almond dacquoise layered with coffee praline buttercream,  
chocolate chiffon cake and chantilly cream topped with ganache; served with  
coffee crème Anglaise

## TARTE CHOCOLAT AU CAMEL

A pâte brisée tartlet filled with semi-sweet chocolate and smooth caramel.  
Served with crème anglaise and vanilla ice cream

## MOUSSE AUX FRUITS DE PASSION

Refreshingly tart & sweet passion fruit mousse served in an almond lace cup;  
garnished with fresh pineapple crushed in dark rum, sugar & lemon juice  
(gluten free if served without almond lace cup)

## PROFITEROLES

A French classic – coffee ice cream filled pâte à choux served over whipped  
cream; all topped with caramel and warm chocolate sauce

## CRÈME GLACÉE ET SORBET – 7.00

Choose from: vanilla, ginger, coffee or chocolate ice cream and raspberry  
sorbet

# TEA BY THE POT

3.95

## WITH CAFFEINE

Jade Oolong	Finest Earl Grey (Blue Flower)
English Breakfast	Irish Breakfast (Assam)
Organic Chai	Green Dragon

## HERBAL TISANES

(WITH NO CAFFEINE)

Ginger Lemon	Linden
Wild Mint	Hibiscus