



DESSERTS MAISON 9.50

Pavé chocolate, hazelnut-caramel crunch

Catalane crème brûlée

Vanilla rice pudding, caramelized pineapple, chantilly

Selection of housemade seasonal sorbet and fresh fruits

Profiteroles, vanilla ice-cream, warm chocolate sauce, toasted almonds

Manjari 64% chocolate mousse

Strawberry "Melba", vanilla ice cream, pound cake, strawberry coulis

VINS DOUX

	<u>Glass</u>	<u>Bottle</u>
Pineau des Charentes, Chateau d'Orignac	9.50	
Banyuls Reserva, Domaine La tour Vieille	9.50	
Muscat du Beaumes de Venise 11.....	9.75	34.00

CAFÉS

WILLOUGHBY'S Bar Bouchée Blend	
French press Colombian Arabica.....	3.50
Espresso.....	3.75
Cappuccino.....	4.00

THÉS

HARNEY & SONS Selection.....	3.50
<u>Black tea</u>	
Paris blend - English breakfast	
Earl Grey - Oolong pomegranate	
<u>Green tea</u>	
Jasmine - Thai flavors	
<u>Herbal</u>	
Egyptian chamomille - Peppermint	