

PÂTISSERIES

LINDT CHOCOLAT FLOURLESS CAKE
milk chocolate mousse, meringue tuile 9.

TARTE AU CITRON
citrus tart, meringue brulée, mandarin orange sorbet 8.

BABA AU RHUM
brioche in rum syrup, apricot coulis, chantilly cream 8.

PROFITEROLES
choux pastry, vanilla ice cream, bitter chocolate sauce, almonds 8.

CRÈME BRULÉE A LA VANILLE
vanilla custard, hard caramel crust 8.

ÎLE FLOTANTE
soft baked meringue, crème anglaise, almonds, caramel 8.

APPLE TARTE
warm granny smith apple tart, streusel topping, cinnamon ice cream 8.

TROIS FROMAGES AFFINÉS

Petite Basque, Boucheron & Pierre Robert
12.

SORBETS ET GLACES

assorted 3 scoops 6.50

SORBETS

PASSIONFRUIT

ORANGE

STRAWBERRY

ICE CREAM

VANILLE

CHOCOLAT

COFFEE



SUNDAES

2 scoops 8.

BANANES
banana

*vanilla ice cream
brown sugar crumble
crème de banana
caramel
chantilly*

CHOCOLAT

*crushed hazelnut brittle
chocolate & vanilla ice cream
chocolate brownie
chocolate sauce
toasted marshmallow*

CAFÉ CARAMEL

*candied pecans
| coffee & vanilla ice cream
sablee cookies
salt caramel
chantilly*

DESSERT WINES

SAUTERNES, CHATEAU BAULAC DODYOS, 2012 12.

PORT RAMOS PINTO LBV 10.

PORT RAMOS PINTO 10 YEAR TAWNY 12.

PORT RAMOS PINTO 20 YEAR TAWNY 15.

DESSERT COCKTAILS

CAFÉ PARIS MARTINI

grey goose, tia maria, baileys, espresso, hazelnut cream 10.

FRENCH 360 MARTINI

360 vanilla, 360 double chocolate, crème de cacao 10.

FRAGILE BABY

godiva, kahlua, frangelico, pano's private reserve 9.

NUTTY FRENCHMAN

calvados, frangelico, pano's private reserve 9.