

PÂTISSERIES

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

TARTE AU CITRON
citrus tart, meringue brûlée, 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.

of 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

15.

SORBETS ET GLACES

assorted 3 scoops 6.50

of SORBETS

PASSIONFRUIT

ORANGE

STRAWBERRY

of ICE CREAM

VANILLE

CHOCOLAT

COFFEE



SUNDAES

2 scoops 8.

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

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

DESSERT WINES

PORT RAMOS PINTO LBV 10.

SAUTERNES, CHATEAU BAULAC DODYOS, 2012 12.

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.