



plated dessert-

CRÈME BRÛLÉE

all-time favourite dessert of oven poached egg custard caramelized crust, topped with raspberries and mint



TIRAMISÙ AU RUM

mascarpone sabayon layered with rum drunken lady fingers, espresso syrup generously cacao powder dusted

MONT BLANC

chestnut vermicelli dome filled with chantilly cream chocolate dipped hazelnut dacquoise, caramel sauce

"MOUSSE AU CHOCOLAT"

dark chocolate mousse topped with speculoos cookie crumble chocolate shavings and chantilly whipped cream

FONDANT AU CHOCOLAT (made to order - allow 30 minutes) signature molten hot chocolate cake brandied dark cherries and chantilly whipped cream

PROFITEROLES GLACÉES

choux pastry puffs, vanilla ice cream filled chantilly whipped cream, side of dark chocolate sauce

CAKE OF THE DAY

selection from the display table

CRÉPES FARCI

– signature filled crêpes & waffles ideal to share

APPLE PIE CRUMBLE CRÊPES

thin French crepes with caramelized apples, raisins and cinnamon topped with crumble, butterscotch and vanilla ice cream

CHOCOLATE BROWNIE CRÊPES

thin French crepes filled with moist chocolate brownie topped with roasted almond, chocolate sauce, vanilla ice cream



CRÉPES FLAMBÉE

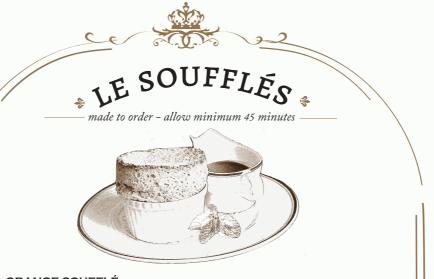
signature french crepes -

CRÊPE SUZETTE

classic parisian dessert of thin crepes smothered in buttery caramelized orange sauce and zest flambée with orange and grand marnier liquor, vanilla ice cream

TARTE "FLAN PARISIEN" AUX CERISES

timeless vanilla bean custard tart in butter crust topped with northern cherry, whipped chantilly cream



ORANGE SOUFFLÉ

served with orange rind custard sauce

+ flambée with orange grand marnier liquor

SPECULOOS SOUFFLÉ

signature belgian spice soufflé, with salted caramel sauce

+ flambée with dark cinnamon rum

CHOCOLATE SOUFFLÉ

served with warmed dark chocolate sauce

+ flambée with dark cinnamon rum



CAFÉ

hot coffees

ESPRESSO DOUBLE ESPRESSO AMERICANO CAPPUCCINO
CAFÉ LATTE
CARAMEL MACCHIATO

iced coffees

CAPPUCCINO FREDDO

flavored coffees

CINNAMON, HAZELNUT, VANILLA

TEA

EARL GREY
ENGLISH BREAKFAST
CLASSIC GREEN TEA
CHAMOMILE

LEMON FRESH
MORGENTAU
JASMINE
FANCY SENCHA, loose tea

PURE PEPPERMINT DARJELING, loose tea

Café Dessert



IRISH COFFEE jameson whiskey & irish cream
FRENCH COFFEE brandy & caramel
MILANESE COFFEE amaretto & almond

DIGESTIF

COCKBURNS PORT fine tawny, portugal
COCKBURNS PORT special reserve, portugal
HOT BRANDY CIDER brandy, lime juice, orange juice, honey
GRASSHOPER crème de menthe clear green, cream
BRANDY ALEXANDER crème de cacao, brandy, cream

SELECTION DES GLACE ET SORBETS

selection of ice creams and sorbets

VANILLA BEAN ICE CREAM RASPBERRY SHERBET

