

# Le QUARTIER

DESSERT

## DESSERT À L'ASSIETTE



*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

## CRÊPES 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



## CRÊPES 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

## LE SOUFFLÉS

*made to order - allow minimum 45 minutes*



### 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

## SELECTION DES GLACE ET SORBETS

*selection of ice creams and sorbets*

VANILLA BEAN ICE CREAM

RASPBERRY SHERBET



### 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  
PURE PEPPERMINT

LEMON FRESH  
MORGENTAU  
JASMINE  
FANCY SENCHA, loose tea  
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