

**LES DESSERTS**

Crème Brûlée	<b>9.</b>
Pudding au pain <i>Peach bread pudding with bourbon ice cream</i>	<b>11.</b>
Grand Marnier Soufflé <i>Souffle ~Please allow 25 minutes to prepare~</i>	<b>12.</b>
Pyramide du chocolat <i>Chocolate pyramid with Grand Marnier macerated strawberries</i>	<b>11.</b>
Bananas Foster <i>~ Prepared tableside~</i>	<b>12.</b>
Fromage	<b>4.each</b>

**BOISSONS**

Café	<b>3.</b>
Thé <i>Gunpowder Green, Earl Grey, English Breakfast,          Decaf Earl Grey, Peppermint, Lemon-Ginger</i>	<b>4.</b>
Espresso	<b>3.</b>
Cappuccino	<b>4.</b>
Cafe Latte	<b>4.</b>
Presse Francaise ~ Colombian Dark Roast ~ Decaf Dark Roast ~ Jamaican Hazelnut ~ Crème Brûlée	<b>6.</b>

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