

## LES DESSERTS

|  |         |
|--|---------|
| Crème brûlée   | 11.     |
| Pouding au pain<br><i>Pumpkin bread pudding with Ceylon cinnamon ice cream</i>             | 13.     |
| Grand Marnier Soufflé<br><i>Souffle ~Please allow 25 minutes to prepare.~</i>              | 15.     |
| Pyramide du chocolat<br><i>Chocolate pyramid with Grand Marnier macerated strawberries</i> | 14.     |
| Tarte au pommes<br><i>Apple tart with vanilla bean ice cream</i>                           | 13.     |
| Bananas Foster<br><i>~ Prepared tableside ~</i>  | 15.     |
| Beignets<br><i>Beignets with Calvados caramel sauce</i>                                    | 12.     |
| Fromage  | 5-each. |
| Glace maison ou sorbet végétalien<br><i>Housemade ice cream or vegan sorbet</i>            | 9.      |

## BOISSONS

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