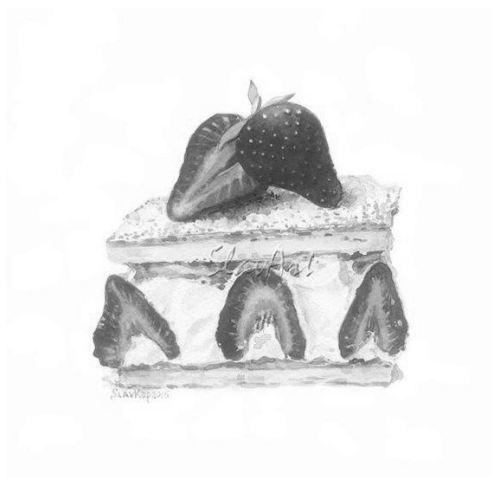


# PESCADOU BISTRO



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# DESSERT

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## DESSERT DU JOUR 8

*Daily dessert selection or cheese of the day*

## BREAD PUDDING 8

*Raisin-cranberry, Rum Caramel Sauce*

## FLOATING ISLAND 9

*Soft meringue, vanilla sauce, caramel, toasted almonds*

## CRÈME CATALANE AUX FRUITS ROUGE 10

*Bourbon vanilla "Crème Brulee", garnished with fresh red berries*

## MOUSSE AU CHOCOLAT 10

*Belgian chocolate mousse flavored with orange zest*

## COUPE DE GLACE OU SORBET 9

*Vanilla, chocolate ice cream or lemon, mango, raspberry sorbet.*

## FRENCH CHEESES

*One...9, Two...15, Three...18*

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# SWEET WINES

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## PINEAU DES CHARENTES. 12

*Sweet and full bodied, fortified wine of Ugni-blanc grape and Cognac*

## SAUTERNES. 16

*A late harvest sauvignon blanc- semillon from  
the famous Sauternes vineyards, Bordeaux*

## PORTO, "RUBY" OR "TAWNY" 12

*Full bodied and fruity ruby or dry tawny port  
with a nice light wood finish, Portugal*

## BANYULS. 12

*Vin doux naturel from Grenache noir, medium sweet red wine  
Languedoc-Roussillon*

## MADEIRA. 12

*Cossart Gordon 5 years  
Fortified wine, Bual grape (toast to the declaration of Independence)*

## POMEAU DE NORMANDIE. 14

*Apple Cider fortified with apple brandy, Calvados*

## JURANCON. 10

*Vin moelleux from Manseng grapes, medium sweet white wine, Pyrenees*

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