



Desserts 6.00

Crème Catalane aux fruits rouge, (black board menu 3.00)

Bourbon vanilla "Crème brûlée", garnished with fresh red berries

Mousse au Chocolat, (black board menu 3.00)

Belgian chocolate mousse flavored with orange zest, served with "Gavottes"

Tarte Tatin, (black board menu 3.00)

Upside down baked caramelized granny-smith apple tart,
(with vanilla ice cream, add 2.00)

Bread Pudding, sauce caramel au rhum, (black board menu included)

Bread pudding with raisins and cranberries, caramel rum sauce

Gateau fondant au chocolat, coulis de framboise, (black board menu 3.00)

Molten chocolate cake, vanilla sauce and raspberries

Iles flotantes, (black board menu included)

Floating island, soft meringue, caramel, roasted almond, bourbon vanilla sauce

Tarte du Jour, (black board menu included)

Daily tart selection

Coupe de glace ou sorbet, (black board menu 3.00)

Ice cream or sorbet, served with "gavottes"(crispy cookies from Brittany)

Beverage accompagnements

Pineau des Charentes, Domaine de la Margotterie, 10

Sweet and full bodied, subtle blend of Ugni-blanc grape and Cognac

Sauternes, Chateau Lamothe Guignard, Bordeaux, 14

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

Porto, Premium aged Ruby or Tawny, 12

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

Banyuls, Dom. de la tour vieille, Languedoc-Roussillon 12

Vin doux naturel, 2005 (like tawny port)

Coteaux de l'Aubance, Chateau la Variere, Anjou, 2004, 10

Botrytised Chenin blanc, delicate passion fruit and pear aromas, hint of apple

Madeira, Cossart Gordon, 5 years, Madeira Island, 12

Fortified wine, Bual grape (toast to the declaration of Independence)