Desserts

Crème brulée à la Vanille 7.

La Marquise au Chocolat 7.
Duo of House specialty: Rich chocolate truffle Cake,
Vanilla Ice Cream and "Crème Anglaise" Sauce

La version Française du Tiramisu 6.
Chef's Version of Tiramisu served in a Glass, Espresso Sauce

Le Gateau au Citron, Coulis de Framboises 7.
Délicate combination of Almond Cake and light Lemon Mousse
with freshBerries and Raspberry coulis

Le Mœlleux auChocolat 7.
Light Chocolate Molten Cake, Vanilla Bean Sauce

Soufflé au Grand Marnier 12. (Dinner only)
French Classic served with sorbet (20 Minutes)

Sorbets - Glaces 6.

L'Assiette des Fromages 9.
2 Cheese of the Day, dry fruits and Nuts

Café Bagnolet 6.
Espresso, scoop of Vanilla Ice Cream, sprinkle of Cacao

Café Gourmand 9.50
Espresso or Cappuccino, Mini Creme brulee,
Chocolate Truffle, French Cookie