

## *Desserts*

*Crème brûlée à la Vanille 6.*

*La Marquise au Chocolat 7.*

**Duo of House specialty: Rich chocolate truffle cake and Vanilla Ice Cream  
"Crème Anglaise" Sauce**

*La version Française du Tiramisu 6.*

**Chef's Version of Tiramisu served in a Glass, Espresso Sauce**

*Le Dôme au Citron, Coulis de Framboises 7.*

**Délicate combination of Almond Cake and light Lemon Mousse  
with fresh Raspberry coulis**

*Tarte Fine Aux Pommes 7.*

**Thin sliced Granny Smith Apple on crispy Puff Pastry  
Baked on request (20 Minutes)**

*Pêche Blanche pochée au coulis de Framboises 7.*

**Poached white Peach, Crème Anglaise, Raspberry Coulis**

*Sorbets - Glaces 6.*

*L'Assiette des Fromages 12.*

**Saint-André, Fourme d'Ambert, Petit Basque**

*May we suggest a White Porto from Roxès  
with your Cheese Plate 9.*

## *Dessert Wines*

*Muscat des Beaumes de Venise 12.50*

*Sauterne (Selection du Mois) 12.50*

*Graham "Six Grapes" 8.*

*Dow's 20 Years Tawny 13.*

*MacCallan 18 Years 30.*

*Espresso 3.50 and Cappuccino 4.50*