

## DESSERTS

CRÈME BRÛLÉE À LA VANILLE  

Rich custard base topped with a contrasting layer of hard caramelized sugar - 8.5

LA MARQUISE AU CHOCOLAT  

House speciality: Rich chocolate truffle cake, “Crème Anglaise” sauce - 8.5

LA VERSION FRANÇAISE DU TIRAMISU 

Chef's version of tiramisu, served with Espresso ice cream - 8

CHARLOTTE CITRON, COULIS DE FRAMBOISE  

Delicate combination of light citron mousse, thin almond crust, fresh raspberry sauce - 8

LE FONDANT AU CHOCOLAT 

Warm chocolate cake, vanilla ice cream, candied hazelnuts- 8

LA PÊCHE POCHÉE (SEASONAL AVAILABILITY) 

Poached white peach with “Crème Anglaise” and Raspberry Coulis - 9

LA TARTE FINE AUX POMMES 

Thin puff pastry crust topped with thinly sliced apples and sugar, baked until caramelized, served with a scoop of vanilla ice cream - 9

CAFÉ GOURMAND

Espresso or cappuccino, tiramisu, chocolate molten, vanilla bean ice cream, and choice of Espresso or Cappuccino - 12

L'ASSIETTE DE FROMAGES 

3 Cheeses of the Day, dry fruits and nuts - 13

SOUFFLÉ AU GRAND MARNIER  

(allow at least 25 minutes) - 13 (\$8 supplement on prix-fixe)

LA SYMPHONIE (ALLOW AT LEAST 10 MINUTES)

Mini Grand Marnier Soufflé, Citron Mousse, Molten Chocolate Cake, Tiramisu- 15

TRIO DE SORBETS   

Passion fruit, raspberry, and lemon - 6.5

 vegan

 gluten-free

 available on prix-fixe menu