



Fromages \$22
A fine selection of imported cheeses

Desserts \$17

Pâtisserie du jour
Dessert of the day (see specials board/waiter)

Tarte aux pommes
Hot thin pastry apple tart served with ice cream (allow 20 minutes)

Oeufs a la neige
Meringues served with Crème Anglaise

Tarte au citron
Caramelised lemon tarte

Glaces et sorbet maison
Selection of homemade ice-creams & sorbets made on premises

Duo de mousses au chocolat
Dark & white chocolate mousse

Crème brûlée
Caramelised cognac and vanilla cream

Profiteroles
Choux pastery filled with vanilla ice-cream, topped with hot couverture chocolate sauce

Pudding aux figues
Fig pudding served with rum & raisin ice-cream, topped with butterscotch sauce

Hot Drinks

<i>Cafe / The</i>	\$4
<i>Chocolate Chaud</i>	\$5
<i>Cafe Arrosee</i>	\$10
<i>Irish Coffee</i>	\$10

Vins de dessert

<i>Chateau du Pavillon 2012 (375ml)</i>	<i>gls 15</i>	\$51
<i>Chateau Roumieu Lacoste Sauternes 2012</i>	<i>Half Bottle</i>	\$68
<i>Chateau Roumieu-Lacoste Sauterne 2011</i>		\$135