



## Desserts

**Dessert du Jour**, (included in black board menu).....8

Daily dessert selection or cheese of the day

**Floating island**, (included in black board menu).....8

Soft meringue, vanilla sauce, caramel, toasted almonds

**Bread Pudding**, (included in black board menu).....8

Bread pudding with raisins and cranberries, caramel rum sauce

**Nougat Glace**, (included in black board menu).....8

Ice cream parfait with orange blossom honey caramelized almond, red berries

**Creme Catalane aux fruits rouge**, (black board menu add 2).....9

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

**Mousse au Chocolat**, (black board menu add 2).....9

Belgian chocolate mousse flavored with orange zest

**Tarte Tatin**, (black board menu add 2).....9

Upside down baked caramelized granny-smith apple tart  
(with vanilla ice cream, add 2)

**Coupe de glace ou sorbet**, (included in black board menu).....8

Vanilla or chocolate ice cream , lemon, mango or raspberry sorbet.

**Selection of French cheeses**, One...9, Two...15, Three...18

## Beverage accompaniments

**Pineau des Charentes**, Charentes 10

Sweet and full bodied, fortified wine of Ugny-blanc grape and Cognac

**Sauternes**, Bordeaux 14

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

**Porto**, late bottled 2008 "Ruby" or 10 year old "Tawny", 10

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

**Banyuls**, Languedoc-Roussillon 12

Vin doux naturel from Grenache noir, medium sweet red wine

**Muscat de Beaumes de Venise**, Provence 12

Sweet wine from Muscat grape, 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)

**Pomeau de Normandie**, liqueur de Calvados, 14

Apple Cider fortified with apple brandy

**Jurancon**, South-west, 10

Vin moelleux from Manseng grapes, medium sweet white wine