

DESSERT

Crêpe aux Fraises ~ 9

Strawberry crêpe, crème pâtissière,
crème anglaise, whipped cream

Crêpe Banane et Noisette ~ 9

Banana crêpe, warm chocolate sauce,
hazelnut cream, whipped cream

L'Opéra ~ 11

Layered joconde cake, coffee
buttercream, chocolate ganache, griottine

Crème Caramel ~ 8

Coconut caramel custard, pineapple,
chantilly cream, toasted coconut

Tartelette au Citron ~ 9

Lemon mint tart, fresh raspberry,
chantilly cream, raspberry coulis

Glace ou Sorbet ~ 8

Chef's selection of ice cream or sorbet

Tarte Tatin ~ 10

Apple tart, vanilla ice cream, caramel
sauce

Mousse aux chocolats ~ 10

Layered dark and milk chocolate mousse,
white chocolate ribbons

LA FROMAGERIE

Single Cheese ~ 7

Two Cheeses ~ 13

Three Cheeses ~ 19

“Join us Monday nights for Chef Daniel's
specialty dessert soufflés, and on Tuesday nights
for our popular prix fixe menu.”

AFTER-DINNER DRINKS

Taylor-Fladgate 20 year Tawny ~ 17.5

Cockburn's Tawny ~ 9.5

Grahams Six Grapes Ruby ~ 9

Fonseca Bin 27 ~ 7.5

Chapoutier Bila-Haut Rivesaltes ~ 11/43

Cles Des Ducs V.S.O.P. Armagnac ~ 9.5

Courvoissier V.S. Cognac ~ 9.75

Remy Martin V.S.O.P. Cognac ~ 9.75

Remy Martin X.O. Cognac ~ 30

Romana Sambuca White/Black ~ 6.5

Harvey's Bristol Cream ~ 6.5

Le Tertre Du Lys D'or Sauternes ~ 12/45

Morice Calvados ~ 10

LES CAFES

Provence Café ~ 9.5

Baileys, Grand Marnier, Frangelico,
coffee, whipped cream

Parisian Café ~ 9.5

Grand Marnier, Kahlua, Cognac, coffee,
whipped cream

Hot French Nut Café ~ 9.5

Baileys, Frangelico, Amaretto, coffee,
whipped cream

Millionaire Café ~ 9.5

Kahlua, Baileys, Frangelico, coffee,
whipped cream

French Press, Café Provence Special Blend
Regular or Decaf, ~ 3.25

Café au Lait (Latte) ~ 5

Espresso, Regular or Decaf ~ 4

Mocha, Espresso & Chocolate
~ 5

Cappuccino ~ 5

Harney & Sons Hot Tea ~ 3