

Desserts

all \$14

Crème brûlée classique à la vanille

Classic crème brûlée served with pate sable and berry compote

Trio de éclairs

House made éclairs filled with espresso, caramel and chocolate crème patisserie

Fondant au chocolat

Rich soft centred chocolate cake served with vanilla ice cream

Vacherin aux gariguettes

Fresh strawberries with coulis, cream, sorbet and crushed meringue

Soufflé Milanaise

Chilled lemon soufflé served with candied lemon rind and crème chantilly

Fromages

Please allow 15 minutes

served with fruit bread lavoche biscuits & fruit chutney

1 cheese \$7.50

2 cheese \$12.90

3 cheese \$18.00