desserts

Tarte Tatin- 13
classic French caramelized apple tart à la mode

Ile Flottante - 13
soft meringue and crème Anglaise (vanilla cream sauce)

Mousse au Chocolat - 13
dark chocolate mousse

Profiteroles - 13
puff pastry filled with vanilla ice cream, topped with warm chocolate

Fondant- 13
flourless warm chocolate cake, topped with vanilla ice cream

Café Bohème -13
ice cream, espresso, chocolate sauce & whipped cream

Crème Brulée - 13
custard topped with caramelized sugar

Beignets (6 pieces) - 8
deep-fried pâte à choux coated with powdered sugar

Soufflé au Chocolat -15
please allow 20 minutes for preparation

Soufflé au Grand Marnier- 15
please allow 20 minutes for preparation

coffees

House Coffee 4
Espresso 4 / 4.5
Macchiato 4 / 4.5
Americano 4/ 4.5
Cappuccino 5.5 / 6
Latte 5.5 / 6
Cafe Viennois (Latte, Whipped Cream & Chocolate) 6.5
Mocha 5.5 / 6
Hot Chocolate 5
Café au Lait 5
Hot Tea 4.5

digestifs

Dow's Tawny Port 9
Graham's Ruby Port 9
Sandeman 10-year Port 14
Graham's 20-year Port 17

Sauternes, Bordeaux 12
Muscat, Minervois 10