



CAFÉ PRESSE

NOS DESSERTS

All our desserts are made in-house

Mousse glacé au chocolat et au caramel	\$5.00
<i>"Frozen chocolate caramel mousse served with caramel sauce and whipped cream"</i>	
Tarte à la ricotta et sa compote d'abricot	\$5.00
<i>"Ricotta cheese and pistachio tart served with apricot compote"</i>	
Clafoutis aux fruits de saison	\$5.00
<i>"Dense vanilla custard-cake baked with seasonal fruit, served warm with whipped cream - ask your server for today's fruit"</i>	
Fruits à la crème et son sablé à la vanille	\$6.00
<i>"Local seasonal fruit served with fresh cream and a vanilla butter cookie - ask you server for today's fruit"</i>	
Glace ou sorbet du jour	\$5.00
<i>"Two scoops of ice cream or sorbet of the day, served with a cookie"</i>	
Glace à la vanille et sa sauce au chocolat	\$5.00
<i>"Two scoops of vanilla ice cream served with warm chocolate sauce"</i>	

LES CONFISERIES

Our house made confections

Caramels au beurre	\$.75 /piece
<i>"House made butter caramels, individually wrapped"</i>	
Chocolat chaud	\$5.00
<i>"Parisian-style hot chocolate made to order and served with whipped cream"</i>	
Assiette de biscuits sucrés	\$3.00
<i>"A plate of house made cookies"</i>	

VINS DESSERTS

Porto Rocha: Ruby, Tawny or Dry White	\$6.00
Bacalhôa Moscatel de Setubal, D.O. Colheita, 2004	\$7.00
Les Clos de Paulilles Banyuls	\$7.00
Les Vignerons de Septimanie «Petit Grain» Muscat de Saint Jean de Minervois	\$7.00

Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.
Café Presse 1117 12th Avenue, Seattle, WA 98122 www.cafepresseseattle.com