



Nos Desserts

All our desserts are made in-house

Merveilles charentaises, crème au citron, fruites de bois	\$7.00
<i>Crispy fritters scented with orange and lemon served with lemon curd and local seasonal berries</i>	
Galette aux pêches et aux amandes, glace à la laurier	\$7.00
<i>Rustic peach-almond tarte, served warm with bay leaf ice cream</i>	
Terrine glacée chocolat-pistache, compote de cerise	\$7.00
<i>Frozen chocolate-pistachio ice cream terrine served with Bing cherry compote</i>	
Glace ou sorbet du jour	\$6.50
<i>Two scoops of ice cream or sorbet of the day served with a cookie; ask your server for today's flavors</i>	
Glace à la vanille et sauce au chocolat	\$6.50
<i>Two scoops of vanilla ice cream served with warm chocolate sauce</i>	
Fruite du jour à la crème	\$7.00
<i>Seasonal fruit or berries, served with heavy cream and a cookie; ask your server for today's fruit</i>	

Les Confiseries

Our house made confections

Caramels au beurre	\$.80/piece / \$6.50 for 10 pieces
<i>House made butter caramels, individually wrapped – also available in 10 piece gift bags to take home</i>	
Chocolat chaud	\$7.00
<i>Parisian-style hot chocolate made to order and served with whipped cream</i>	
Assiette de biscuits sucrés	\$6.00
<i>A selection of house made cookies</i>	

Les Fromages

Assiette de fromages	\$13.00/\$4.50
<i>Chef's selection of 5 cheeses from our cheese board, or by the ounce; with country bread</i>	

Vins Desserts

Porto Kopke Dry White Port	\$5.50
Porto Kopke Ruby Port	\$5.50
Dominique Andiran « Soyeaux » Vin de France 2012	\$6.00
Domaine Castera Jurançon 2011	\$7.20
Domaine Piquemal Rivesaltes Ambré 1990	\$8.15
Château D'Arlay Macvin du Jura Blanc or Rouge	\$12.50

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.