



All our desserts are made in-house

### Nos Desserts

<b>Pudding au pain et aux noix, bananes caramélisées</b>	<b>\$7.50</b>
<i>Vanilla-walnut bread pudding, served warm with caramelized bananas and vanilla ice cream</i>	
<b>Pots de crème au chocolat et au café GF</b>	<b>\$7.50</b>
<i>Rich chocolate-espresso baked custard served with whipped cream and a hazelnut biscotti</i>	
<b>Millas gascon et sa compote aux fruits sèches</b>	<b>\$7.50</b>
<i>Gascon corn flour custard cake flavored with orange and Armagnac, with dried cherry-dried apricot compote</i>	

### Les Coupes Glacées

<b>La Dame Blanche</b>	<b>\$9.00</b>
<i>Vanilla bean ice cream, warm chocolate sauce, broken chocolate cookies and whipped cream</i>	
<b>Coupe d'hiver et son glace à la noix de coco GF</b>	<b>\$9.00</b>
<i>Toasted coconut ice cream, mixed tropical fruit, toasted coconut flakes and rum confiture de lait</i>	
<b>Glace ou sorbet à la boule</b>	<b>\$7.50</b>
<i>Two scoops, served with a cookie. Your choice of vanilla or toasted coconut ice cream or today's seasonal sorbet or ice cream. Ask your server for today's seasonal flavors.</i>	

### Les Confiseries

<b>Caramels au beurre GF</b>	<b>\$.80 per piece / \$7.00 bag of 10</b>
<i>House made butter caramels, individually wrapped – also available in 10-piece gift bags to take home</i>	
<b>Truffes au chocolat maison GF</b>	<b>\$1.50 each</b>
<i>Chocolate ganache truffles rolled in pure cocoa powder; ask your server for today's flavor</i>	
<b>Chocolat chaud GF</b>	<b>\$7.50</b>
<i>Parisian-style hot chocolate made to order and served with whipped cream</i>	
<b>Assiette de biscuits sucrés</b>	<b>\$7.00</b>
<i>A selection of house made cookies</i>	

### Les Fromages

<b>Assiette de fromages</b>	<b>\$13.50/\$4.50</b>
<i>Chef's selection of 5 cheeses from our cheese board, or by the ounce; with country bread</i>	

### Vins Desserts

<b>Vin chaud maison</b>	<b>\$8.25</b>
<i>House made hot spiced wine scented with spices, lemon, orange, honey and brandy</i>	
<b>Porto Kopke Dry White Port</b>	<b>\$5.50</b>
<b>Porto Kopke Ruby Port</b>	<b>\$5.50</b>
<b>Domaine Bordenave Jurançon 2011</b>	<b>\$6.25</b>
<b>Domaine Piquemal Rivesaltes Ambré 1990</b>	<b>\$8.15</b>
<b>Château D'Arlay Macvin du Jura Blanc or Rouge</b>	<b>\$12.50</b>

GF = Gluten Free

†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.