

Les Desserts

LES CLASSIQUES

Traditional Lemon Tart.....6,75
Raspberry Sauce, Crème Anglaise

Mousse au Chocolat.....6,75
Fresh Strawberries, Chocolate Sauce

Crème Brulée.....7,00
With a Layer of Chocolate at the Bottom

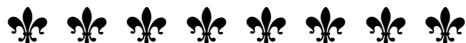
Crêpes “Suzette”7,75
Homemade Crêpes served in a Warm Orange Glaze flavored with Grand Marnier and topped with Vanilla Ice Cream

Crème Caramel.....6,50
Rich Custard with a Soft Caramel Top, served with Fresh Mixed Berries

Tarte aux Pommes.....7,00
Warm Apple Tart with Cinnamon Ice Cream and Caramel Sauce

Profiteroles au Chocolat.....7,00
Homemade Choux stuffed with Vanilla Ice Cream and topped with Hot Chocolate Sauce

Homemade Ice Cream & Sorbets
.....6,50
Chef’s Daily Selection



BISTRO FAVORITES

Warm Blueberry Bread Pudding
.....7,00
Served with Vanilla Ice Cream

Chocolate Mousse Cake.....7,00
Fresh Strawberries, Raspberry Coulis

Croustade de Poire.....6,75
Poached Pear atop a Crunchy Puff Pastry with Sliced Almonds, Caramel Sauce & Crème Anglaise

Espresso Ice Cream Cake.....6,75
Mixed Berries, Chocolate Sauce

Lime Mousse Cake.....6,75
Lime Crème Anglaise

Warm Chocolate Cake.....7,75
Served with Mixed Berries and Kiki’s Amaretto Ice Cream

Peach Melba.....6,50
Sliced Almonds, Raspberry Coulis and Vanilla Ice Cream

