

Sel et Poivre

Desserts

Assorted cheese plate \$18.95

Tarte Tatin \$13.95

Tarte aux fruits \$13.95

Chocolate lava cake \$14.95

Crème brûlée \$13.95

Terrine de chocolat served with raspberry coulis \$12.95

Profiteroles \$12.95

Fresh strawberries served with whipped cream \$13.95

Fresh fruit plate \$14.95

Strawberry crêpe with macadamia nuts or

Chocolate crêpe with walnuts or

Apricot crêpe

All crêpes served with vanilla ice cream \$13.95

Ice cream or sorbet \$12.95

Coffee 4.50

Tea \$5.00

Espresso \$5.00

Double espresso, caffè latte or cappuccino \$5.75

Irish coffee, Kahlúa coffee, Frangelico coffee, Tía María coffee

All special coffee drinks \$14.00

The restaurant is available for private parties, special wine dinners, catering or other festivities.

For more information please ask for Christian.

Dessert wines by the glass

Muscat de Beaumes de Venise \$9.00

Ports by the glass

Fonseca 20 Year Old Tawny \$18.95 *Fonseca Bin No 27* \$12.00

Taylor Fladgate 10 Year Old Tawny \$15.00

Cordials \$13.00

Baileys Original Irish Cream *Cointreau* *Frangelico*

DiSaronno Amaretto *Romana Sambuca* *Tía María*

Grand Marnier *Anisette* *Kahlúa*

Cognac

Courvoisier V.S. \$13.00 *Hennessy V.S.* 13.00

Martell V.S. \$14.00 *Rémy Martin V.S.O.P.* \$16.00

Martell Cordon Bleu \$35.00 *Rémy Martin X.O* \$35.00

Armagnac

Larresingle X.O. \$13.00 *Chateau de Laubade Bas* \$16.00

Calvados

Busnel Vieille Réserve V.S.O.P. \$13.00 *Cardinal* \$13.00

Eaux-de-vie

Massenez Poire Williams \$15.00 *Massenez Mirabelle* \$15.00