

DESSERTS DE PROVENCE

6.00

Espresso-Anise Crème Caramel

Dark and White Chocolate Mousse, Triple Sec

Profiteroles with Vanilla Ice Cream and Chocolate Sauce

Fresh Strawberry Melba

Poached Pear in Red Fruit and Muscat Wine with Lemon Sorbet

Pain Perdu - Caramelized Bread Pudding with Crème Anglaise

Chocolate Fondant with Raspberry Coulis (20 min.)

Frozen Kahlua Soufflé

<i>Amaretto Disaronno</i>	<i>7.00</i>	<i>Chocolate Martini</i>	<i>9.00</i>
<i>Kalhua</i>	<i>7.00</i>	<i>Cointreau</i>	<i>11.00</i>
<i>Frangelico</i>	<i>7.50</i>	<i>Grand Marnier</i>	<i>12.00</i>
<i>Sambuca</i>	<i>8.25</i>	<i>Calvados</i>	<i>12.00</i>
<i>Baileys</i>	<i>8.25</i>	<i>Muscat</i>	<i>7.50</i>
<i>B&B Benedictine</i>	<i>9.00</i>	<i>Ramos Pintos 10 yr Tawny Port</i>	<i>7.50</i>
<i>Remy Martin</i>	<i>12.00</i>	<i>Fonseca Port Bin 27</i>	<i>7.50</i>
<i>Courvoisier</i>	<i>12.00</i>	<i>Broadbent Fine Rich Madeira</i>	<i>11.00</i>