

CAFE DU SOLEIL

DESSERT MENU

PROFITEROLES AUX DEUX CHOCOLATS \$6.95

Puff pastry shell filled with vanilla ice cream, white and dark chocolate sauce

MOUSSE AU CHOCOLAT \$6.95

Double chocolate mousse with espresso essence

NOUGAT GLACE AU FIGUES \$6.95

Frozen pistachio, figs and ginger nougat mousse

PAIN PERDU AUX POIRES \$6.95

Warm poached pear bread pudding with red wine coulis

TARTE TATIN \$7.95

Caramelized apple tart with puff pastry, served with whipped cream

OEUF À LA NEIGE \$6.95

Classic floating island, meringes poached in milk with crème anglaise

CRÈME BRULÉE \$7.95

Crème brûlée with a hint of lavender

COCOA VIN \$8.95

Warm flourless chocolate cake with orange wine sauce and toasted hazelnuts

Please allow 15 minutes for preparation

GLACES ET SORBETS \$6.95

Ice creams: Vanilla, Chocolate Orange, Peach, Olive Oil

Sorbets: Blackberry Cabernet, Passion fruit, Lemon basil, Coconut

PLATEAU DE FROMAGE \$14.95

Camembert, Petit Basque, Bucheron Chevre, Roquefort served with fresh fruit and almonds

CAFÉ REGULIER, SELECTION DE THÉ \$3.50 ESPRESSO \$3.50 CAPPUCINO \$3.95

We use Organic and free trade coffee