

BAKERY

CAFÉ DU SOLEIL

LES DESSERTS 8

MOUSSE AU CHOCOLAT

Classic French Dark Chocolate Mousse

BREAD PUDDING A LA MODE

Classic French Bread Pudding, Creme Anglaise

CREME BRULÉE

Rich Custard base with a layer of hard Caramel

POIRE BELLE HÉLENE

Poached pear dipped in dark Chocolate sauce, French Vanilla Ice Cream, Toasted Almonds

PECHE MELBA

Poached Peach, French Vanilla, Raspberry Coulis

TARTE TATIN

Caramelized Apple Tart Baked Upside-Down

TARTELETTE AUX POIRES, FRAMBOISE COULIS, CHANTILLY

French Thin Crust Pear Tart, Wild-berry Coulis, Chantilly

CREPE AU NUTELLA

Nutella French Crepe, Toasted Almonds, French Vanilla

LES GLACES ET SORBETS 6

Pick 2 scoops

SORBETS

Mixed Berries
Mango
Lemon

GELATO

Vanilla
Pistache
Chocolat

LES CAFÉS

REGULAR 3.75

ESPRESSO 3.95

DOUBLE ESPRESSO 5.25

LATTE 4.5

CAPPUCCINO 4.5

TEA 3.5

ICED COFFE 4.95

ICED LATTE 4.95

ICE TEA 4.25

MACCHIATO 4.5

DESSERT MARTINI 12

CHOCOLAT BLANC
Godiva White, Grey Goose

LE GRAND MARTINI
Godiva dark, Grand Marnier

WHITE RUSSIAN
Godiva White & Milk, Grey
Goose, cream

CLASSIC IRISH
COFFEE
Jameson, Hot Coffee, Whipped
Cream

BAILEYS A LA MODE
Baileys Irish Cream, 1 Scoop of
French Vanilla Ice Cream

≡ TARIFS DES CONSOMMATIONS ≡

DIGESTIFS

CALVADOS VSOP	15
COGNAC VSOP	15
ARMAGNAC	15
CHARTREUSE VERTE	16
AMARETTO	12
FRANGELICO	12
ABSINTHE	18
GRAND MARNIER	12
COINTREAU	12
DRAMBUIE	13
PORT	10
POIRE WILLIAMS	14

SCOTCH / BLENDED SCOTCH

CHIVAS 12Y	14
CANADIEN CLUB	13
DEWARS	14
JOHNNY WALKER BLACK	14

SINGLE MALT

MACALLAN 12Y	16
OBAN 14	18
LAGAVULIN 16Y	22
GLENLIVET 12Y	14
LAPHROAIG 10Y	16

BOURBON

MAKER'S MARK	14
BULLEIT	14
WOODFORD RESERVE	14
KNOB CREEK RYE	14
BULLEIT RYE	14

VODKA

GREY GOOSE	14
TITO'S	12
KETEL ONE	13

GIN

BOMBAY SAPPHIRE	14
BEEFEATER	13
TANQUERAY	13

RUM

CAPTAIN MORGAN	12
DIPLOMATICO	13
GOSLINGS	12
ZACAPA	18

TEQUILA

PAQUI SILVER	13
CASAMIGO ANEJO	14
DON JULIO REPOSADO	15

APERITIF

RICARD	7
APEROL SPRITZ	14
LILLET Blanc / rouge / rose	12
CAMPARI	12
DUBONNET	12