

LES DESSERTS

All our desserts are homemade from scratch by our pastry Chef

Tarte Tatin — *for two, 15min* \$32
Caramelised Upside Down Warm Apple Tart, House Mascarpone
(only 6 baked every week)

Le Chocolat *GF* \$22
Chocolate Sphere, Wild Berry Ice Cream, Roasted Macadamia,
Cookie Crumble, Warm Chocolate Sauce

Crêpe Suzette \$16
W/ Vanilla Ice Cream, Grand Marnier Flambée + \$4

Classic Vanilla Crème Brûlée *GF* \$16

Le Parfait *GF* \$16
Pistachio Parfait, Honeycomb, Berry Compote

Profiteroles au Chocolat \$16
W/ Vanilla Ice Cream, Chocolate Sauce, Almond Flakes

Le Soufflé à la Framboise — *15min, GF* \$20
Raspberry Soufflé, House Mascarpone

Homemade Ice Cream & Sorbet (3 scoops) *GF* \$14
Ice Cream: Cinnamon, Vanilla, Mangoes
Sorbet: Wild Berry, Passionfruit, Blood Orange



Sélection de Fromage

A Selection of Matured Cheeses From France,
Served with Baguette & Fig Jam

40g/ Serve

1 Selection — \$7

2 Selections — \$14

3 Selections — \$21

LE BLEU
Roquefort

Ewe's Milk
w/ Citrus Note,
Crumbly Texture

LE BLANC
Le Crémier

Soft Texture
w/ Wrinkly ash Rind,
Creamy & Sweet

LE SEMI-DUR
Marcel Petit Comté

Cow's Milk, Semi Hard
w/ Nutty, Toasted Grain,
Buttler Flavours