

# DESSERT

## *Tarte Tatin*

*Baked caramelized apple tart,  
vanilla ice cream (extra preparation time)*  
**10**

## *Soufflé au Grand Marnier*

*Grand Marnier soufflé, spicy orange sauce,  
homemade whipped cream (extra preparation time)*  
**12**

## *Soufflé au Chocolat*

*Individual chocolate soufflé, chocolate sauce,  
homemade whipped cream (extra preparation time)*  
**11**

## *Crêpe Suzette*

*Orange Grand Marnier crêpe flambéed*  
**9**

## *Fondant au Chocolat*

*Chocolate fondant, Kahlua café-infused vanilla ice cream  
(extra preparation time)*  
**9**

## *Sorbet Maison*

*Italian meringue plate, mandarin, pear, black currant,  
strawberry sorbet*  
**9**

# DESSERT

## *Pudding aux Noix de Pecan et Chocolat Blanc*

*White chocolate, pecan, caramel bread pudding,  
bourbon sauce*  
**9**

## *Panna Cotta à la Vanille*

*Vanilla Panna Cotta, strawberry jus*  
**9**

## *Crème Brûlée*

*Caramelized vanilla custard*  
**7**

## *Assortiment de Macarons*

*Homemade vanilla, coconut, strawberry, chocolate nutella ice  
cream, French macaron from Foody's Gourmet*  
**9**

## *Mini Profiteroles*

*Three ice cream-filled profiteroles:  
strawberry, coconut and vanilla,  
dark chocolate sauce*  
**9**

## *Coupe de Fruits Frais*

*Fresh assorted berries, martini glass*  
**8**

*Executive Chef David Denis*

*4/2012*