

Lunch Desserts

Grand Marnier Soufflé Classic

(Should be preordered or allow 30minutes)

\$12.50

Baked Alaska

With Green Tea Ice Cream and Raspberry Sauce

(Should be preordered or allow 30minutes)

\$11

Duo of Crème Brûlée

Vanilla Crème Brûlée & Maccha GreenTea Crème Brûlée

With Fresh Strawberries & Mint Chardonnay Sauce

\$9

Persimmon and Blackberry Clafoutis

With White Chocolate Ice Cream and Maccha Macaroon

\$9

Warm Thin Crusted Apple Tart

With Vanilla Ice Cream and Caramel & Chocolate Sauce

\$9

Warm Flourless Chocolate Cake

With Chocolate Sauce & Espresso Ice Cream

\$9

Timbal Elysee “Laserre”

Pure Vanilla Bean Ice Cream in a Cookie Tuile with Fresh Berries, a

Caramel Dome Served with a Raspberry & Vanilla Sauce

\$9

Ardi Gasna

French Sheep’s Cheese Served with

Blackberry Marmalade & a Taste of Jurançon

\$11

Assorted Ice Creams & Sorbets

With Mix Berries

\$7