

Desserts

Les Crêpes

Sweet French pancakes

- ~ LEMON & SUGAR: \$ 5.50
 - ~ JAM: \$ 5.50
 - ~ RUBARB & CREAM: \$ 7.50
 - ~ TOASTED COCONUT with Chocolate sauce: \$ 6.50
 - ~ NUTELLA & ALMONDS: \$ 7.50
 - ~ BANANA & CHOCOLATE SAUCE: \$ 8.50
 - ~ BANANA, HONEY & ALMONDS: \$ 8.50
 - ~ CARAMELIZED APPLE with cinnamon & maple syrup: \$ 9.50
 - ~ FRESH FRUITS & BERRY: \$ 11.50
 - ~ CRÊPE SUZETTE: \$ 12.50
- Citrus imbued crêpe, flamed with Grand Marnier
EXTRAS: \$ 1.50
Ice cream, cream, yoghurt or maple syrup

Les Classics

- ~ CAFÉ GOURMAND: \$ 9.50
- A Coffee s/w 3 mini dessert (Extra \$0.5: soy, decaf, extra shoot & latte)
- ~ CRÊME BRULEE: \$ 9.50
 - ~ DESSERT OF THE DAY: See the blackboard or Ask us!
 - ~ CHEESE BOARD (French cheeses for 2): \$ 17.50

ALL THE DESSERTS ARE NICE TO DRINK WITH:

COFFEES

Espresso	\$ 3.00
Flat White	\$ 3.50
Long Black	\$ 3.50
Cappuccino	\$ 3.50
Latte	\$ 4.00
Latte Bowl	\$ 4.50
Machaccino	\$ 4.00
Machiato	\$ 3.50
Hot Chocolate	\$ 4.00
Iced Coffee	\$ 4.50
Iced Chocolate	\$ 4.50
Selection of Tea	\$ 3.50
Extra shot, soy, decaf	\$ 0.50

SPECIAL COFFEES

Le petit Bouchon
Espresso Calvados \$ 5.50

Parisien with brandy
Tahitien with Kahlua
Normand with Calvados
Cubain with Rum
Irish with Whiskey
Russian with Vodka
Italien with Sambucca
\$ 11.50

Served in a glass with
whipped cream

DIGESTIFS

Cognac Martell	\$ 11.00
Cognac Remy M.	\$ 15.00
Calvados	\$ 12.00
Poire Williams	\$ 12.00
Grand Marnier	\$ 8.00
Porto Graham's	\$ 9.00
Bayleys	\$ 8.00
Chartreuse	\$ 10.00
Absynthe	\$ 12.00
Kahlua	\$ 8.00
Sambuca	\$ 8.00
Frangelico	\$ 8.00

SWEET WINES

Muscat	\$ 8.50
Sauternes	\$ 11.50
Pineau Charentes	\$ 8.00