

DESSERTS

Bittersweet Chocolate Pot de Crème

Fresh mint crème Chantilly and double chocolate cookies

Hazelnut and Plum Cake

Hazelnut ice cream with spiced plum compote

Croustillante

Caramelized brioche with roasted peach and burnt cinnamon ice cream

Crème Fraiche Custard Tart

Almond tart shell with orange blossom macerated berries
and candied almonds

House-made Ice Cream or Sorbet

Served with a selection of cookies and sweets

Desserts \$12.00

Bowl of seasonal berries with crème Chantilly
or vanilla bean ice cream *\$10.00*



A selection of local and European specialty cheeses
served with seasonal fruits and nuts *\$16.00*