

## Les Desserts £8.95

### **Cheesecake Au Citron**

Biscuit base topped with a lemon cheese cream with a lemon curd centre, glazed with Limoncello, served with a blueberry compot

### **Gateau Paris-Lymm**

Homemade Choux pastry profiterole topped with a brown sugar craquelin & filled with a light creamy hazelnut praline cremeux, set on a pool of chocolate sauce, topped with caramelised hazelnuts

### **Crepe Suzette A La Française**

A must have dessert in a French restaurant consisting of thin pancakes served with a sugary orange & Grand Marnier sauce, served with an orange liquor ice cream

### **Frangipane A La Cerises (GF)**

Homemade almond & cherry frangipane, served slightly warm, served with pistachio ice cream

### **Un Trifle Aux Fraise**

A homemade strawberry & elderflower trifle, served with a homemade ginger biscuit

### **Sticky Toffee Pudding**

Traditional, but very good (my wife told me so) sticky toffee pudding served with honeycomb ice cream & toffee sauce

### **Crème Brulée (G/F without the biscuit)**

Traditional creme brulee flavoured with vanilla, presented simply with a homemade Nantua shortbread biscuit

### **Le Tarte Au Pomme**

French layered apple tart served warm with clotted cream flavoured ice cream

### **Assiette Chocolaterie**

Chocolate platter for the chocolate lover; chocolate tart, ferrero rocher ice cream & a profiterole filled with vanilla ice cream, topped with chocolate sauce & a warm chocolate & Cognac shot

### **La Specialitee Du Jour**

Ask for today's special

### **Les Glaces Maison & Brandy Snap Biscuit**

A selection of three flavours of ice cream, accompanied by a brandy snap & garnished with a fruit coulis

### **Les Glaces Et Sorbets**

Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin

Clotted Cream/Stem Ginger/Ferrero Rocher/Pistachio

Sorbets: Lemon/Mango/Passion fruit/Raspberry

### **Assiette Gourmande (£3.95 Extra)**

Come on spoil yourself with a selection of five of our sweets on one plate!!

### **Plateau De Fromages (£3.95 Extra)**

Platter of all our cheeses, served with cheese biscuits & chutney

### **Le Fromage**

Choose one from our selection of cheeses, ask for today's selection (Brie/Stilton/Goats cheese/Cheddar/Pont-L'Eveque)

**IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted**

**Dessert Wine: Sauternes Dulong (70ml) £6.50**

### **SELECTIONS DE CAFES – All served with 'petit' treats**

Filter Café £2.70, Americano £3.20, Cappuccino £3.50, Latte £3.50, Flat White £3.50

Espresso £2.60, Double Espresso £3.90, Floater £3.50, Liqueur Café £8.00

(All coffees can be served decaffeinated)

Tea/Decaffeinated Tea & Herbal Teas £2.70