

# DESSERT MENU

## LES DESSERTS

Poire belle Hélène £6.90

Classic French poached pear dessert with vanilla ice cream and chocolate sauce

Blueberry panna cotta £5.90

Raspberry Crème Brûlée £5.90

Dessert du Jour £5.90

Please see chalk board

Chocolate Fondant £6.90

With vanilla ice cream (Please allow 12 min.)

Plateau de Fromages £7.90

Cheese board with oatcakes and chutney

## LES CRÊPES

La Beurre Sucre £4.20

With butter and sugar

Les Simplettes £5.10

Choice of Lemon, Orange, Nutella, Chocolate, Toffee, Maple Syrup or Strawberry Jam

Nutella Banana £5.50

Nutella Strawberry £5.50

Honey & Almonds £5.50

Supplement Ice Cream £1.80

Supplement Chantilly £1.50

Supplement Flambé £2.00

Choose from Cognac, Rum, Calvados, Cointreau

## COUPES GLACÉES

La Crème Glacée £1.80

**Single scoop of ice cream**- Vanilla, Chocolate, Strawberry, Mint Chocolate Chip, Salted caramel.

**Sorbet**- Lemon, Raspberry

Fraise Melba £6.90

Vanilla & strawberry ice cream, fresh strawberries, raspberry coulis and Chantilly

Chocolate & Walnut Liegeois £6.90

Chocolate and salted caramel ice cream, crushed walnuts topped with Chantilly and chocolate sauce

Banana Split £6.90

Vanilla, chocolate & strawberry ice cream with fresh banana topped with Chantilly and chocolate sauce

Colonel £6.90

Two scoops of lemon sorbet with a dash of vodka

After Eight £7.90

Mint chocolate chip ice cream with a dash of mint liqueur topped with Chantilly

Dame Blanche £6.90

Three scoops of vanilla ice cream, chocolate sauce topped with Chantilly

## LES GOURMANDES

Crêpe Normande £6.90

Caramelised apple, toffee sauce, roasted walnuts and vanilla ice cream

Flambé Calvados add £2.00

Crêpe Caraïbe £6.90

Caramelised banana, chocolate sauce, toasted coconut and vanilla ice cream

Flambé Dark Rum add £2.00

Crêpe Suzette £6.90

Orange zest, squeezed orange, lemon sorbet and Cointreau flambé

Crêpe Gourmande £6.90

Poached Pear, chocolate sauce, Chantilly and toasted almonds

Crêpe Plougastel £6.90

Fresh strawberries, vanilla ice cream, raspberry coulis and Chantilly