



(( **DESSERTS** ))

**Tarte au Citron** \$15

lemon tart, whipped crème fraîche

**Profiteroles** \$15

crème pâtissière, warm chocolate sauce

**Vanilla crème brûlée** \$15

**Trifle délicieux** \$16

rhubarb compote, almond friand, stem ginger,  
white chocolate mousse

(( **CHEESE** ))

*Single sélection \$14 / Three cheeses \$29*

**Fromages du jour**

selected fine artisanal cheeses, grapes

**St Mamat Cantal - Le Semi-dur**

cow's milk cheese, semi-hard w/ nutty,  
toasted grain, brown butter flavours  
Auvergne, France

**Roquefort - Le Bleu**

ewe's milk c/ citrus notes, crumbly texture  
Roquefort, France

**D'Affinois Florette Guilloteau**

100% goat's milk, surface ripened, mild,  
silky smooth w/ a creamy flavour  
Rhône-Alpes, France