

LES DESSERTS

Moelleux Au Chocolat

Callebaut Chocolate Fondant Served Warm with Vanilla Ice Cream

and raspberry coulis

Tarte Aux Pommes

Granny Smith Apples Soaked In Calvados Over

Marzipan in a Puff Pastry Crust

Crème Brulée

Traditional French Custard with

Caramelized Sugar

Profiterole

Cream Puff filled with Vanilla ice cream, Warm Chocolate

and Toasted Sliced Almonds

Gateau aux Amandes

Baked Almonds Gateau Served Warm with

Vanilla Ice Cream & Caramel Sauce

Fresh Ice Cream & Sorbet

Chef de Cuisine: Joel Kazouini