



# LES DESSERTS

## SCRUMPTIOUS CRÊPES *Served with homemade whipped cream*

SUCRÉE sugar & melted butter	4.95
GOURMANDE melted butter topped with lemon & sugar	5.25
SAVOUREUSE dulce de leche with mango & vanilla ice cream	7.95
COQUINE bananas, melted chocolate & coconut snowflakes	6.95
FONDANTE chopped pears, melted chocolate & vanilla ice cream	6.95
SPLENDIDE fresh strawberries, honey & vanilla ice cream	6.95
DOUCE nutella, fresh mango & vanilla ice cream	6.95
ZIDANE fresh strawberries, bananas, melted nutella & vanilla ice cream	7.95
BISOUS fresh strawberries, bananas, mango, nutella & vanilla ice cream	8.95
DAPH' cinnamon baked apples, brown sugar & topped with toasted almonds	6.95

SUZETTE sugar, lemon, orange splash, "Flambé" with Grand Marnier	6.95
CRÈME DE LA CRÊPE bananas, nutella, coconut, "Flambé" with Grand Marnier	8.95
LA GUILLOTINE mango, bananas, Bailey's, ice cream, powdered sugar & nutella	8.95
LA LILLOISE speculoos spread & vanilla ice cream	7.50

## MAKE YOUR OWN DESSERT CRÊPE

Start with a plain crêpe & add any of the following items (\$5.00):

TOPPINGS \$1.50	FRUIT \$1.50	FLAMBÉ \$2.00
dulce de leche	bananas	Bailey's
honey	cinnamon apples	Grand Marnier
maple syrup	mango	
melted chocolate	pear	
nutella	strawberries	
shredded coconut		
speculoos spread		
strawberry jam		
vanilla ice cream		

<b>FONDUE AU CHOCOLAT</b> 12.00
with seasonal fruit



## DESSERT WINES

HOUSE MUSCAT 6.00

KIR 8.00

chardonnay with a drop of Mûre

KIR ROYAL 9.50

champagne with a drop of Mûre