

## DESSERTS

### Fondue au chocolat

with seasonal fruits

(for 2-4 pp.) 14

### Pot de Crème

«Grand'Mother's»

Chocolate Cream - 9

## Scrumptious Crêpes

Served with homemade whipped cream

<b>SUCRE</b>	Sugar & melted butter	<b>5.50</b>
<b>LOUISON</b>	Sea salt caramel, vanilla ice cream	<b>8.50</b>
<b>LEILA</b>	Banana, dulce de leche, candied walnuts	<b>8.50</b>
<b>LOLA ROSE</b>	Banana, melted chocolate topped with toasted almonds, vanilla ice cream	<b>8.50</b>
<b>ZIDANE</b>	Strawberries, banana, nutella, vanilla ice cream	<b>8.50</b>
<b>LA TATIN</b>	Cinnamon baked apples and brown sugar topped with toasted almonds, vanilla ice cream	<b>8.50</b>
<b>VERONICA</b>	Speculoos spread (cookie butter), vanilla ice cream	<b>8.50</b>
<b>FONDANTE</b>	Pear, melted chocolate, vanilla ice cream	<b>9</b>
<b>SUZETTE</b>	Sugar, lemon, orange splash «flambé» with Grand-Marnier	<b>9</b>
<b>CREME DE LA CREPE</b>	Banana, nutella, coconut «flambé» with Grand-Marnier	<b>9.50</b>
<b>GUILLOTINE</b>	Mango, banana, bailey's, nutella, vanilla ice cream	<b>9.50</b>
<b>BISOUS</b>	Strawberries, banana, mango, nutella, vanilla ice cream	<b>10</b>

## Make your own dessert Crêpe

Start with a plain crepe \$5.50 and add any of the following items : EACH TOPPING \$1.50

### FRUIT

- Banana
- Cinnamon apples
- Mango
- Strawberries
- Pear

### TOPPING

- Dulce de Leche
- Organic Honey
- Melted chocolate
- Nutella
- Shredded coconut
- Speculoos Spread
- Strawberry jam
- Sea salt Caramel

### ALCOHOL

- Bailey's
- Grand-Marnier

**CREME  LACREPE**

We proudly use local & organic produce when available