



Les Desserts



Honey and Lavander Iced Soufflé 🏠★

Topped with nougatine and served on a passion fruit nectar9.95

Profiterolles 🏠

Filled with vanilla bean ice cream and covered with warm Belgian chocolate sauce and roasted almonds.

Garnish with Chantilly cream.....9.95

Silky Lemon Tartlet 🏠

Topped with nut brittle and garnished with coconut gelato9.95

Warm Chocolate Velvet Gâteau 🏠

Baked "a la minute" and laced with raspberry coulis9.95

Crème Brûlée Flight 🏠★ 11.50

Three flavors

Cointreau, Chocolate expresso & Pistachio

Fresh Assorted Berries 🏠★ 10.95

Marinated in Grand Marnier

served with crème anglaise



Les Fromages



Assiette de Fromage ★ 17.50

Selection of cheeses of the day

served with French Baguette and Fruits



Dessert Wines



Muscat de Beaufort

(Rhône, France) Glass (2oz). \$8,50 ½ Bottle. \$49.95

Banyuls, Chapoutier 2013

(Languedoc, France) \$9.95 \$57.00

Château Armajan Des Ormes 2010

(Bordeaux Sauternes, France) \$10.75 \$62.00

Pinnacle Apple Cider Ice Wine 2012

(Québec, Canada) \$11.25 \$65.00

Jackson Tiggs Riesling Ice Wine 2011

(Oliver, B.-C., Canada) \$14.50 \$85.00

Grand Marnier Taster Flight ★ 13.50

½ oz. Marnier Cordon Rouge

½ oz. Cuvée Louis Alexandre (10 years)

½ oz. Cuvée du Centenaire (20 years)

Mandarine Napoléon ★ 7.25

(Mandarine brandy, Belgium)

Belle de Brillet "Poire au Cognac" ★ 8.50

(Pear Cognac, France)

★ Bouchons Bistro classics

🏠 The dishes are "homemade", elaborated on the spot from raw products