



## Les Desserts



### Honey and Lavander Iced Soufflé 🏠★

Topped with nougatine and served on a passion fruit nectar ..... \$11.00

### Profiterolles 🏠

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

Garnish with Chantilly cream ..... \$13.00

### Silky Lemon Tartlet 🏠

Topped with nut brittle and garnished with coconut gelato ..... \$11.00

### Warm Chocolate Velvet Gâteau 🏠

Baked "a la minute" and laced with raspberry coulis ..... \$11.50

#### Crème Brûlée Flight 🏠★ \$12.00

*Three flavors*

Cointreau, Chocolate expresso & Pistachio

#### Fresh Assorted Berries 🏠★ \$11.50

*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-de-Venise

(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