

Our Pastry Chef's Creations

Fresh Fruit Salad		12.75
Coupe Danemark		
Home-made Vanilla Ice Cream with Hot Chocolate Sauce		15.75
Warm Dark Callebaut Chocolate Cake		18.00
with Home-made Vanilla Ice Cream		
Banana-Passion Fruit Sauce		
Apple Crumble topped with		
Home-made Salted Caramel Ice Cream		17.50
Lemon Trio:		
Curd, Sorbet and Layer Cake, garnished with Meringue		18.00
Pastry Chef's Crème Brûlée		
with Seasonal Fruit Compote and Ice Cream		16.75
Callebaut Milk Chocolate Mousse on Orange-Hazelnut Financier		
Home-made Praline Ice Cream		18.75
Pecan and Vanilla Vacherin Glacé		
with Maple-Williams Sabayon		18.00
Baked Dark Callebaut Chocolate Tart		
Home-made Cappucino Ice Cream and Almond Espuma		18.75
Five Dessert "Dégustation" Plate		19.50
Selection of Assorted Cheeses		19.50
Home-made from the Pastry Cart:		
	Cakes	13.50
	Fruit Pies	10.00