

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 with Home-made Vanilla Ice Cream Banana-Passion Fruit Sauce		18.00
Pastry Chef's Seasonal Fruit Crumble topped with Home-made Vanilla Ice Cream		17.50
Lemon Trio: Curd, Sorbet and Layer Cake, garnished with Meringue		18.00
Vanilla Rum Crème Brûlée with Fresh Pineapple Compote and Coconut Sorbet		16.75
Maple Tiramisu with Black Cherry Compote		18.00
Pistachio Parfait Glacé with Fresh Berries and Candied Pistachios		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