

DESSERTS

Opera Cake \$10.00

Almond Cake, Coffee Buttercream, Chocolate & Coffee Ganache

Lemon Tart \$10.00

Italian Meringue, Creamy Lemon Filling

Banana Mousse Tart \$10.00

Chocolate Sponge, Banana Mousse, Chocolate Foulletine Crumbs

Infinity Pistachio \$10.00

Pistachio Sponge, Cremeux Pistachio, Pistachio Ganache

Rocher Praline \$11.00

Hazelnut Praline Mousse, Praline Crunch, Hazelnut Dacquoise

Crème Brûlée \$10.00

Rich Custard base, Hardened Caramelized Sugar

Triple Chocolate Mousse \$12.00

White, Milk, and Dark Chocolate Mousse (Sable Chocolate)

Tiramisu \$10.00

Vanilla Mascarpone, Coffee Bean Praline

Napoleon \$10.00

Layers Of Caramelized Puff Pastry, Light Vanilla Cream

Passion Fruit Mousse \$10.00

Almond Cake, Passion Mousse, Passion Fruit Glaze

Crepes:

Normande Crepe \$12.00

Caramelized Apples, Flambéed, Calvados

Banana Foster Crepe \$12.00

Cinnamon, Vanilla, Caramelized Bananas

Triple Dose Crepe \$12.00

Nutella Chocolate, Vanilla, Coffee

Our pastries are made fresh daily in-house.
All crepes are made to order. Please check
with a staff member for availability of our desserts.

“A customer is the most important visitor on our a premises.
He is not dependent on us. We are dependent on him.
He is not an interruption in our work. He is the purpose of it.
He is not an outsider in our business. He is part of it.
We are doing him a favor by serving him.
He is doing us a favor by giving us an opportunity to do so.”
-Mahatma Gandhi

