



LES DESSERTS

Mousse au Chocolat <i>Home made Chocolate Mousse</i>	7
Crème Brûlée <i>Home made Crème Brulée</i>	7
Tarte Tatin <i>Home made apple tart served with crème fraîche or vanilla ice cream</i>	7
Gateau au Chocolat <i>Flourless chocolate cake served with vanilla ice cream</i>	8

LES CRÊPES SUCRÉES

Sweet Crepes

Beurre, Sucre <i>Butter and sugar</i>	6
Citron, Sucre <i>Lemon and sugar</i>	6
La Bronzée <i>Chocolate, vanilla ice cream and caramel sauce</i>	8
La Belle Hélène <i>Baked Pear with chocolate sauce</i>	8
Chocolat Bananes <i>Chocolate with Bananas</i>	8
Nutella <i>Chocolate Hazelnut Cream</i>	8
La Normande <i>Baked apple and Caramel sauce</i>	8

LES BOISSONS CHAUDES

Hot Drinks

Café Americain	1.75
Café au Lait	2.75/3.50
Cappuccino	3.00
Espresso	2.50
Double Espresso	4.00
Hot Chocolate <i>Small or Large</i>	3.00/4.00
Mochaccino <i>Small or Large</i>	3.50/4.50
Assorted Teas	2.50
English Breakfast, Earl Grey, Lipton, Herb Teas	

LES BOISSONS FRAÎCHES

Cold Drinks

Orange Pressée <i>Glass/Carafe</i>	3.00/8.00
<i>Fresh squeezed orange Juice</i>	
Citron Pressé	2.50
<i>Fresh squeezed Lemonade</i>	
Sodas	2
<i>Coke, Diet Coke, Ginger Ale, Sprite, Club Soda</i>	
Pellegrino Orange	2.50
Aqua Panna <i>Large</i>	5.00
Pellegrino <i>Small & Large</i>	3.00/5.00
Fruit Juice	2.00
<i>Apple, cranberry, pineapple</i>	

Look for our Daily Specials on the Blackboard

BYOB and CASH ONLY

\$2 for Extra Sauce, 20% Gratuity added for parties of six or more