

DESSERTS

L'ILE FLOTTANTE	12
<i>poached soft meringue, vanilla custard, caramel sauce, toasted almonds (gf, cn)</i>	
pair with: Sauternes, Chateau Les Justices 2018 - \$15	
BURNT BASQUE CHEESE CAKE	12
<i>Vanilla baked cheese cake with raspberry coulis</i>	
pair with: Domaine Madeloc Banyuls - \$14	
OMELETTE NORVÉGIENNE	18
<i>"Baked Alaska" almond biscuit, pistachio ice cream, strawberry and rhubarb sorbet, meringue, flambé of chartreuse (cn)</i>	
pair with: Heirloom Genepy - \$12	
STICKY TOFFEE PUDDING	12
<i>maple ice cream</i>	
pair with: Diez-Merito PX Sherry - \$12	
BOURBON VANILLA CREME BRULEE	12
<i>pair with: Plantation 5 years old Rum - \$14</i>	
PROFITEROLES	14
<i>vanilla ice cream, chocolate sauce, caramelized almonds (cn)</i>	
pair with: Gozio Amaretto - \$12	
POIRE 'BELLE MICHÈLE'	14
<i>poached pear, vanilla mousse, chocolate glaze, almond crumble (cn)</i>	
pair with: Maximin Gruhauser Abtsberg Riesling Spatlese, 2016 - \$15	
CONVIVAL'S "OPERA" CAKE	15
<i>chocolate sponge cake, chocolate cremeux, milk chocolate mousse & coffee chantilly cream (cn)</i>	
HOMEMADE ICE CREAM & SORBET	3/EACH
<i>vanilla, maple / lychee, raspberry, mango</i>	
pair with : Crémant de Limoux · Rosé - \$13	