

DESSERTS

Pouding Chômeur

Our best kept secret. Maple sauce cooked through a golden upside-down cake served with ice cream **6**

Tarte au Sucre

French-Canadian sugar pie **6**

Brie du Québec

Baked Quebec brie on a rolled crêpe topped with cranberry jalapeño chutney and drizzled with white chocolate **9**

Pot de Crème au Chocolat

Creamy dark chocolate **6**

Crème Brulée

Crêpe Banane Royale

Bananas, roasted almonds, ice cream, melted chocolate and whipped cream **7**

Meringue Glacée

Meringue, ice cream, melted chocolate and whipped cream **6**

Croustade aux Pommes

Apple crumble with ice cream **6**



Fromage du Québec

Three artisan cheeses from Quebec: Grey Owl firm goat cheese, Ermitage blue cheese, and Fleurmier Camembert **12**

Lakeview Cellars Icewine **11/GL 29/BTL**

Peller Estates Icewine **14/GL 39/BTL**



P'TIT CAFÉ

Espresso **3**

Double Espresso **4**

Cappuccino **4**

Café au Lait **4**

Americano **3**

Spanish Coffee Brandy and Kahlua **8**

B-52 Brandy, Kahlua, Grand Marnier **8**

Irish Coffee Baileys and Whiskey **8**

Monte Cristo Frangelico, Kahlua and Grand Marnier **8**

DIGESTIFS

Benedictine Cognac **7**

Courvoisier VSOP Cognac **10**

Grand Marnier Cognac **7**

Hennessey V.S. Cognac **7**

Patrón Silver Tequila **9**

Patrón XO Coffee Tequila **10**

Armagnac Dry Brandy **7**

Brandy **6**

Calvados Dry Apple Brandy **7**

Grappa Italian Brandy **8**

B&B Brandy and Benedictine **7**

Bailey's Irish Cream **6**

Kahlua Coffee-flavoured Liqueur **6**

Sambuca Licorice and Elderberry Liqueur **6**

Amaretto Almond-flavoured Liqueur **6**

Chambord Black Raspberry Liqueur **7**

Drambuie Scotch Whisky Liqueur **7**

Frangelico Hazelnut Liqueur **6**

Cointreau Orange Liqueur **6**