

# ANJOU

## RESTAURANT

### DESSERTS

#### APPLE TART TATIN

Upside-down apple tart made famous at the Hotel Tatin in Lamotte-Beuvron, France. 9.5

#### CHOCOLATE PRALINE CAKE

With ice cream. 7

#### CLASSIC DESSERT CREPES

With Nutella, strawberry preserves and whipped cream. 6.5

#### CRÈME BRULEE

The classic French vanilla bean custard crusted with caramelized sugar and garnished with fresh berries. 6.5

#### CHOCOLATE TART

Served with fresh fruit compote. 6

#### CHEESECAKE TART

Served with fresh fruit compote. 6

#### WHITE CHOCOLATE BREAD PUDDING

Topped with caramel sauce. 8

### COCKTAILS

#### CRÈME BRULEE COCKTAIL

Stoli Vanilla, Frangelico, Cream and Caramel 10

#### ESPRESSO MARTINI

Fresh Espresso, Stoli Vanilla, Kahlua and Cream 10

#### CHOCOLATE MARTINI

Stoli Vanilla, Godiva White and Dark Liqueur with house-made chocolate 10

### DIGESTIVES

QUINTA DO NOVAL, PORTUGAL 11

COURVOISIER V.S.O.P. 14

GRAHAM'S SIX GRAPE RESERVE PORT 9

LE CALVADOS DARON 9

HENNESSEY V.S. 9

TAYLOR LBV PORT 8

ESPRESSO 4

DOUBLE ESPRESSO 7

CAPPUCCINO 7