

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

STRAWBERRY CREPE

Sweet crepe stuffed with fresh strawberries and whipped cream. 8

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

GRAHAM'S TAWNY PORT, 20 YEARS 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