

# ANJOU

## RESTAURANT

### DESSERTS

#### APPLE TART TATIN

Upside-down apple tart made famous at the Hotel Tatin in Lamotte-Beuvron, France. 10.5

#### CHOCOLATE PRALINE CAKE

With ice cream. 8

#### 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. 9.5

### COCKTAILS

#### CRÈME BRULEE COCKTAIL

Stoli Vanilla, Frangelico, Cream and Caramel 11

#### ESPRESSO MARTINI

Fresh Espresso, Stoli Vanilla, Kahlua and Cream 11

#### CHOCOLATE MARTINI

Stoli Vanilla, Godiva White and Dark Liqueur with house-made chocolate 11

### DIGESTIVES

GRAHAM'S TAWNY PORT, 20 YEARS 12

COURVOISIER V.S.O.P. 16

GRAHAM'S SIX GRAPE RESERVE PORT 10

LE CALVADOS DARON 10

HENNESSEY V.S. 11

TAYLOR LBV PORT 9

REVANCHE COGNAC 11

ESPRESSO 4

DOUBLE ESPRESSO 7

CAPPUCCINO 7