

ANJOU

RESTAURANT

DESSERTS

APPLE TART TATIN

Upside-down apple tart made famous at the Hotel Tatin in Lamotte-Beuvron, France. 11

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. 7

CHOCOLATE TART

Served with fresh fruit compote. 6

CHEESECAKE TART

Served with fresh fruit compote. 6

WHITE CHOCOLATE BREAD PUDDING

Topped with caramel sauce. 10

COCKTAILS

CRÈME BRULEE COCKTAIL

Stoli Vanilla, Frangelico, Cream and Caramel 12

ESPRESSO MARTINI

Fresh Espresso, Stoli Vanilla, Kahlua and Cream 12

CHOCOLATE MARTINI

Stoli Vanilla, Godiva White and Dark Liqueur with house-made chocolate 12

DIGESTIVES

GRAHAM'S TAWNY PORT, 20 YEARS 12

COURVOISIER V.S.O.P. 16

GRAHAM'S SIX GRAPE RESERVE PORT 10

LE CALVADOS DARON 11

HENNESSEY V.S. 14

TAYLOR LBV PORT 9

REVANCHE COGNAC 12

ESPRESSO 4

DOUBLE ESPRESSO 7

CAPPUCCINO 7