

BRASSERIE
COGNAC[®]
 DE MONSIEUR BALLON

LES DESSERTS

9.

MADE IN HOUSE

CHOCOLATE MOUSSE
 WITH A TOUCH OF WHIPPED CREAM

FLOATING ISLAND
 POACHED MERINGUE WITH CARAMEL AND VANILLA CRÈME ANGLAISE

ROSE MACARON
 LITCHIES, FRESH RASPBERRIES, ROSE CREAM AND BERRY SAUCE

COCONUT SHELL
 BITTER CHOCOLATE, COCONUT SORBET, EXOTIC FRUIT SALAD,
 AND PASSION FRUIT SAUCE

TARTE TATIN
 UPSIDE DOWN CARAMELIZED APPLE TART IN A CRISP PHYLLO
 DOUGH WITH VANILLA SAUCE

VANILLA NAPOLEON
 CARAMELIZED PUFF PASTRY LAYERED WITH LIGHT VANILLA CREAM,
 RASPBERRY SAUCE

CHOCOLATE OR COCONUT SOUFFLÉ
 (20 MIN. WAIT) ADD 2.

PROFITEROLES
 CHOU PUFFS FILLED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

CHOCOLATE CAKE
 GIANDUJA CHOCOLATE SAUCE, PECAN ICE CREAM, HAZELNUT BRITTLE

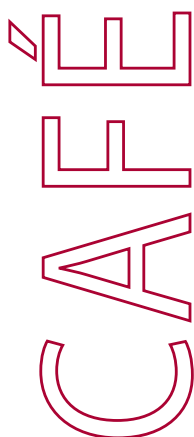
ICE CREAM & SORBETS
 SEASONAL SORBET AND ICE CREAM

COOKIE PLATE
 HOME BAKED ASSORTED COOKIES & PETITS FOURS

"POUSSE CAFE"
 YOUR CHOICE OF COFFEE WITH A 1oz GLASS OF V.S.O.P COGNAC
 AND 2 MINI MACARONS OR CHOCOLATE FEUILLANTINE

DESSERT WINES

	GL	BTL
JURANCON "UROULAT", CHARLES HOURS- 08	12.....	45
MUSCADET-BAUME DE VENISE -	12.....	45
SAUTERNES -BORDEAUX, FRANCE.....	13.....	52
RATAFIA DE CHAMPAGNE- GIRAUD.....	14.....	75
RIVESALTES- M. CHAPOUTIER.....	14.....	75
PORT- 10 YEARS OLD -CHURCHILL'S -	14.....	85



COFFEE.....	2.50
DECAF COFFEE.....	2.50
ESPRESSO.....	3.25
ESPRESSO MACCHIATO.....	3.50
DOUBLE ESPRESSO.....	4.50
CAPPUCCINO.....	3.75
CAFE' AU LAIT.....	3.50
AMERICANO.....	3.50
SOY MILK CAPPUCCINO.....	3.75
TEA.....	2.50

Allergy Alert, Please inform us immediately about any allergies.

EXECUTIVE CHEF, FLORIAN V. HUGO

BRASSERIE
COGNAC[®]
 DE MONSIEUR BALLON

LES DESSERTS

9.

MADE IN HOUSE

CHOCOLATE MOUSSE
 WITH A TOUCH OF WHIPPED CREAM

FLOATING ISLAND
 POACHED MERINGUE WITH CARAMEL AND VANILLA CRÈME ANGLAISE

ROSE MACARON
 LITCHIES, FRESH RASPBERRIES, ROSE CREAM AND BERRY SAUCE

COCONUT SHELL
 BITTER CHOCOLATE, COCONUT SORBET, EXOTIC FRUIT SALAD,
 AND PASSION FRUIT SAUCE

TARTE TATIN
 UPSIDE DOWN CARAMELIZED APPLE TART IN A CRISP PHYLLO
 DOUGH WITH VANILLA SAUCE

VANILLA NAPOLEON
 CARAMELIZED PUFF PASTRY LAYERED WITH LIGHT VANILLA CREAM,
 RASPBERRY SAUCE

CHOCOLATE OR COCONUT SOUFFLÉ
 (20 MIN. WAIT) ADD 2.

PROFITEROLES
 CHOU PUFFS FILLED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

CHOCOLATE CAKE
 GIANDUJA CHOCOLATE SAUCE, PECAN ICE CREAM, HAZELNUT BRITTLE

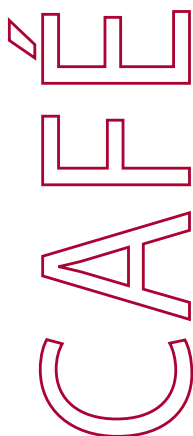
ICE CREAM & SORBETS
 SEASONAL SORBET AND ICE CREAM

COOKIE PLATE
 HOME BAKED ASSORTED COOKIES & PETITS FOURS

"POUSSE CAFE"
 YOUR CHOICE OF COFFEE WITH A 1oz GLASS OF V.S.O.P COGNAC
 AND 2 MINI MACARONS OR CHOCOLATE FEUILLANTINE

DESSERT WINES

	GL	BTL
JURANCON "UROULAT" , CHARLES HOURS- 08	12	.45
MUSCADET-BAUME DE VENISE -	12	.45
SAUTERNES -BORDEAUX, FRANCE.....	13	.52
RATAFIA DE CHAMPAGNE- GIRAUD.....	14	.75
RIVESALTES- M. CHAPOUTIER.....	14	.75
PORT- 10 YEARS OLD -CHURCHILL'S -	14	.85



COFFEE.....	2.50
DECAF COFFEE.....	2.50
ESPRESSO.....	3.25
ESPRESSO MACCHIATO.....	3.50
DOUBLE ESPRESSO.....	4.50
CAPPUCCINO.....	3.75
CAFE' AU LAIT.....	3.50
AMERICANO.....	3.50
SOY MILK CAPPUCCINO.....	3.75
TEA.....	2.50

Allergy Alert, Please inform us immediately about any allergies.

EXECUTIVE CHEF, FLORIAN V. HUGO