

## LES DESSERTS (*Desserts*)

<b>La Mousse au Chocolat</b>	45 aed
<i>Chef Thomas's Childhood Chocolate Mousse and Chocolate Crumble (D)(G)</i>	
<b>La Tarte Fine aux Pommes, Cuite à la Minute</b>	75 aed
<i>Last Minute Baked Thin Apple Tart, Vanilla Ice Cream (D)(G)</i>	
For 1 to 2 persons - Needs 20 min of preparation	
<b>La Crème Brulée</b>	40 aed
<i>Vanilla Caramelized Custard Cream (D)</i>	
<b>Les 3 Profiteroles</b>	60 aed
<i>Choux Filled with Vanilla Ice Cream and Chocolate Sauce (D)(G)(N)For 1 to 2 persons</i>	
<b>Le Café Liégeois</b>	55 aed
<i>Coffee and Vanilla Ice Cream, Espresso Shot and Vanilla Whipped Cream (D)</i>	
<b>L'île Flottante Minute, aux Spéculos</b>	45 aed
<i>White Eggs Meringue Floating on Vanilla "Crème Anglaise" and Lotus Crumbs (D)(G)</i>	
Needs 20 min of preparation	
<b>La Brioche Perdue, Banane Caramélisée et Glace Vanille</b>	60 aed
<i>French Toast, Caramelized Banana and Vanilla Ice Cream (D)(G)</i>	
Needs 20 min of preparation	
<b>Le Plateau de Fruits Frais Coupés</b>	50 aed
<i>Fresh Seasonal Sliced Fruits Platter (For 1 to 2 persons)</i>	
<b>Sélection de Mignardises (4 pièces)</b>	50 aed
<i>Mini Pastries's Selection (Raspberry Tart, Lemon Meringue Tart, Chocolate Éclair and Vanilla Tropicane) (D)(G)</i>	
Add a coffee to create the famous "Café Gourmand" à la Française !	
<b>La boule de Glace</b>	20 aed
<i>Ice cream scoop (Vanilla, Strawberry, Chocolate &amp; Gianduja, Coffee, Cookie, Pistachio, Tiramisu, Mascarpone &amp; Figs, Mint &amp; Chocolate)</i>	