

TOULOUSE

CAFE AND BAR



DESSERTS

Lemon Tart

Served with Blueberry Compote
\$7

Profiteroles

Cream Puff filled with Vanilla Ice Cream,
Chantilly Cream & Chocolate Sauce
\$7

Warm Chocolate Fondant

Served with Chocolate Hazelnut Sauce & Raspberries
\$8

Beignets & Coffee

Parisian Doughnuts with Espresso Pot de Crème
\$8

Cinnamon Pear Tart

with Candied Walnuts and Vanilla Ice Cream
\$8

Vanilla Crème Brulée

Served with a Phyllo Chocolate Cigar
\$7

Chocolate Mousse

Topped with Whipped Cream & Fresh Raspberries
\$7

Apple Tarte Tatin

with Vanilla Ice Cream & Armagnac Caramel
\$8

LES SOUFFLES

\$9

Grand Marnier

Chocolate
Raspberry

ARTISAN CHEESE PLATTER

\$14

Served with Honeycomb, Fresh Fruit,
Candied Nuts & Poached Prunes

Mimolette

Belletoile

Bucheron

Bleu d'auvergne

TOULOUSE

C A F E A N D B A R



PORTS & SWEET WINES

- Bonny Doon Framboise 8 / 36
- Domaine de Coyeux Muscat 9 / 39
- Lustau, Dry Sherry 8
- Cockburn's Port Reserve 7
- Warre's Otima 10 year Tawny 10
- Graham's 20 year Tawny 11
- Warre's Port Vintage 1999 12

COGNAC & BRANDY

- Remy Martin VSOP 9
- Courvoisier 7
- Hennessy XO 14
- Hine Triomphe 19
- Daron XO Calvados 8
- Larressingle VSOP Armagnac 8

LIQUEURS

- Amaretto Disaronno 7
- B & B 7
- Baileys 7
- Kahlua 7
- Grand Marnier 8
- Sambuca 7
- Fernet Branca 7

COFFEE & TEA

- Illy Café Regular or Decaf 2.75
- Hot Tea 2.75
- Cappuccino 3.75
- Café au lait 3.75
- Café Mocha 3.75
- Espresso 2.75
- Café Leger 3.25
- Café Noisette 3.25
- Caffe Corretto 5.25
- Caffe Macchiato 2.75
- Caffe Shakerato 3.25