

TOULOUSE

CAFE AND BAR



DESSERTS

Lemon Tarte

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

Fruit Clafoutis

Vanilla French Baked Pudding with
Fruit of the Day & Lemon Ice Cream

\$8.50

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

Millefeuille Aux Fruits Rouge

Layered Napoleon Cake with Fresh Mixed Berries,
Almond Crème Anglaise & Pistachio Ice Cream

\$8

LES SOUFFLES

\$9

Grand Marnier

Chocolate

Raspberry

ARTISAN CHEESE PLATTER

\$14

Served with Honeycomb, Fresh Fruit,
Candied Nuts, Figs

Triple Crème Brie Humboldt Fog
Fourme d'Ambert Truffle Pecorino

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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 2.75 Regular or Decaf
- 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