DESSERTS

Profiteroles
Cream Puff filled with Vanilla Ice Cream, Chantilly Cream, topped with Chocolate Sauce
$9

Dark Chocolate Mousse
Topped with Chantilly Cream, Fresh Raspberries, and Chocolate Shavings
$9

Beignets & Coffee
Parisian Doughnuts, served with Espresso Pot de Crème
$9

Vanilla Crème Brûlée
Served with Pecan Brittle Cookies
$9

Moelleux Au Chocolat
Served with Pecan Nougatine, Caramel & Lava Sauce, and Vanilla Ice Cream
$9

Fresh Lemon Cream & Roasted Strawberry Parfait
Served with Basil Crumble Cookie
$9

Warm Apple Tart
Thin Crispy Apple Tart, Brown Butter, served with Vanilla Ice Cream
$9

LES SOUFFLÉ
Grand Marnier Chocolate
$12

ARTISAN CHEESE PLATTER
Served with Honeycomb, Fresh Fruit, Candied Nuts, and Poached Prunes
$18

Saint Angel  St. Pete’s
Bucheron  Iberico

Can’t decide what to order? Want to share your perfect plate with friends? #ToulouseCafe
PORTS & SWEET WINES
Domaine de Coyeux Muscat 9 / 39
Chateau Roumieu Placey Sauternes 7
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 11
Courvoisier 9
Hennessy XO 20
Hine Triomphe 19
Daron XO Calvados 9
Larressingle VSOP Armagnac 11

LIQUEURS
Amaretto Disaronno 8.5
B&B 8.5
Baileys 8.5
Kahlúa 8.5
Grand Marnier 10
Sambuca 8.5
Fernet-Branca 8.5

COFFEE & TEA
Illy Café Regular or Decaf 3.75
Hot Tea 3.75
Cappuccino 4.50
Café au lait 4.50
Café Mocha 4.50
Espresso 3.50
Café Léger 3.75
Café Noisette 3.75
Caffè Corretto 5.50
Caffè Macchiato 3.75
Caffè Shakerato 4.50