

Gold Bar Cake 12

Our Signature Dessert

sweet caramel streusel perfectly balanced with salted caramel mousseline, a touch of lemon madeleine and a milk chocolate hazelnut praline crisp

Crème Brûlée 8

A French Classic

vanilla bean and caramelized sugar

Lemon Tarte Meringuée 12

crisp buttery tart shell filled with lemon curd and finished with sweet toasted meringue

Dark Chocolate Manjari Dône 12

this flourless chocolate cake provides a base for chocolate crèmeux nestled inside dark chocolate mousse covered with a dark chocolate glaze

Double Layer Chocolate Mousse Cake 11

made with layers of chocolate sponge cake and velvety chocolate mousse, served with fresh berries and vanilla gelato.

Sorbet/Gelato 4

Assorted Macarons 2 ea

purchase 4 macarons for \$6