

MIMOSAS

\$5.00



LA CARTE

BRUNCH

HORS D'OEUVRES

Lobster In A Jar 19

Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

Poached Pear & Whipped Camembert 15

Champagne-Poached Pear, Fig Chile Jam, Honeysuckle Gastrique, Clotted Cream, Shaved Brioche

Kurobuta Pork Belly Lollipops 15

Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze

Escargots Ail Persil 14

Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry

Mussels Marinières 19 (Add Pomme Frites 4)

Pei Mussels, Sancerre-Citron Butter, Fresh Herbs, Toasted Baguette

Mond's Brie Cuit Au Four 15

Baked Brie, Toasted Pecans, Fig Preserves, Baguette

Warmed Petite Baguettes 5

Served With Whipped Butter & Seasonal Chutney

FRUITS DE MER

Spicy Salmon Tartare 16

Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips

Huitres / Oysters Six...18 | Twelve...33

Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beets Mignonette

Charcuterie & ARTISAN CHEESES

Chef's Selection Of French Cured Meats, Pâtés,
Cheeses & Accoutrements

Cured Meats Board 25 | Artisan Cheese Board 23
Meats And Cheese Board 38

SOUP & SALAD

Soupe A L'oignon Gratinée 9

Caramelized Onions, Au Jus, Emmental Cheese, Baguette

Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, sherry wine Foam

Caesar Salade 10

Crispy Romaine Lettuce, Baby Kale, French Radish, Parmesan, Crispy Baguette, Caesar Dressing

Beet Salade 10

Braised Beets, Orange Supremes, Whipped Ricotta, Almonds, Petite Greens, Rosemary-Pomegranate Vinaigrette

La Parisienne Salade 11

Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

Frenchie Brunch Salad 11

Mango Coulis, Greek Yogurt, Chia, Fresh Seasonal Fruit, Honey

Add To Salad Chicken 5 | Shrimp 10 | Salmon 10 | Grilled Flat Iron Steak 11
Roasted Pork Belly 8

ACCOMPANIMENTS

Truffle Pomme Frites 14

Brussels Sprouts 9

Roasted Sweet Potatoes 9

Miso Glazed Carrot 9

Roasted Breakfast Potatoes 9

Hot Honey Cauliflower 9

NOT TOO BRUNCHY

French Dip 15

Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette

Hot Honey Chicken Sandwich 15

Crispy Chicken, Baby Kale Slaw, House Pickles, Brioche Bun

Croque Monsieur 14 (Add Egg 2)

Smoked Ham, Swiss Cheese, White Bechamel Sauce, Toasted Brioche

Spicy Rigatoni 19

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios

Steak & Eggs

Akaushi Flat Iron Steak Served With Our Signature Breakfast Potatoes,
Soft Scrambled Eggs, And Beurre Maitre d'Hôtel 26

Add Premium Sauce 3

Au poivre | Béarnaise | Bordelaise

BRUNCH ESSENTIALS

American in Paris 17

Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche, Seasonal Fruit Compote

Croissant Avocado Toast 18

Pressed Croissant, Poached Egg, Heirloom Tomatoes, Arugula, Bacon, Hollandaise Foam

Brûlée French Toast 19

Lemon Cream Cheese-Stuffed Brioche, Lemon Curd, Whipped Icing, Dark Cherries Compote

French Omelet 17

Port Salut, French Butter, Chile-Garlic Confit, Breakfast Potatoes, Parmesan

Black Truffle Souffle 21

Wild Mushrooms, Gruyere, Cheddar, Black Truffle Cream Sauce

Hot Honey Duck N' Waffles 22

Crispy Duck Leg Confit, Waffle Croissant, Fennel, Black Cherries, Hot Honey Sauce

Flatbread Benedict 18

Fresh Baked Flatbread, Labneh, Confit Chile-Garlic, Arugula, Parmesan

Add: Chicken 4, Sirloin 5, Short Ribs 5, Pork Belly 5

Honey-Ricotta Pancake 16

Honey-Basted Pancake, Whipped Sweet Ricotta, Brandy-Apricots Flambé, Whipped Icing

La Crepe

Gruyère Cheese, Wild Mushrooms, Bechamel, Arugula,
Lemon Oil, Crispy Shallots 17

Add: Chicken 4, Sirloin 5, Short Ribs 5, Pork Belly 5

CELEBRATE

La Parisienne Dessert Tower

Seasonal Selected Pastries From Our Bakery 51

Please make your server aware of any and all food allergies at the table
*There is a risk associated with raw shellfish, undercooked proteins, etc.
Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like.
Not all ingredients are listed on the menu.

PRIME
MEATS



LA CARTE
LUNCH

HORS D'OEUVRES

Lobster In A Jar 19

Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

Poached Pear & Whipped Camembert 15

Champagne-Poached Pear, Fig Chile Jam, Honeysuckle Gastrique, Clotted Cream, Shaved Brioche

Kurobuta Pork Belly Lollipops 15

Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze

Escargots Ail Persil 14

Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry

Mussels Marinières 19 (Add Pomme Frites 4)

Pei Mussels, Sancerre-Citron Butter, Fresh Herbs, Toasted Baguette

Mondi's Brie Cuit Au Four 15

Baked Brie, Toasted Pecans, Fig Preserves, Baguette

Warmed Petite Baguettes 5

Served With Whipped Butter & Seasonal Chutney

FRUITS DE MER

Spicy Salmon Tartare 16

Harissa, Avocado, Ikura Salmon Roe, Malanga Chips

Huitres / Oysters Six...18 | Twelve...33

Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beets Mignonette

Charcuterie
& ARTISAN CHEESES

Chef's Selection Of French Cured Meats, Pâtés, Cheeses & Accoutrements

Cured Meats Board 25 | Artisan Cheese Board 23
Meats And Cheese Board 38

SOUP & SALAD

Soupe A L'oignon Gratinée 9

Caramelized Onions, Au Jus, Emmental Cheese, Baguette

Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam

Caesar Salade 9 Small | 13 Large

Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Caesar Dressing

Beet Salade 13

Braised Beets, Orange Supremes, Whipped Ricotta, Almonds, Petite Greens, 4 Seeds Crunch, Rosemary-Pom Vinaigrette

La Parisienne Salade 9 Small | 14 Large

Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

Frenchie Lunch Salad 11

Mango Coulis, Greek Yogurt, Chia, Fresh Seasonal Fruit, Honey

Add To Salad Chicken 5 | Shrimp 10 | Salmon 10 | Grilled Flat Iron Steak 11
Roasted Pork Belly 8

ACCOMPANIMENTS

Truffle Pomme Frites 14

Brussels Sprouts 9

Roasted Sweet Potatoes 9

Miso Glazed Carrot 9

Grilled Vegetables 9

Hot Honey Cauliflower 9

SANDWICHES

Served With House Pomme Frites | Substitute A Parisienne Side 2.99

French Dip 15

Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette

Herb Roasted Chicken 14

Tomatoes, Arugula, Marinated Mozzarella, Pesto Aioli, Baguette

Hot Honey Chicken Sandwich 15

Crispy Chicken, Baby Kale Slaw, House Pickles, Pretzel Bun

Croque Monsieur 14 (Add Egg 2)

Smoked Ham, Swiss Cheese, Black Truffle Mornay, TX Toast

Akaushi Burger 16 (Add Egg 2)

Two 4oz. Patties, Lettuce, Tomatoes, Black Garlic Aioli, Pretzel Bun

Steak Frites

Heartbrand Certified Akaushi Beef Selected For Exquisite Marbling And Unmistakable Flavor. Served With Our Signature Hand-Cut Frites And Beurre Maître D'hôtel



Filet Mignon..... 6 oz 39 8 oz 48

Flat Iron Steak..... 6 oz 18 8 oz 24

Côte De Boeuf Bone-In Ribeye..... 22 oz 68



Add Premium Sauce 3

Au Poivre | Béarnaise | Bordelaise

ENTRÉES

Croissant Avocado Toast 17

Poached Egg, Heirloom Tomatoes, Arugula, Bacon, Hollandaise

Colossal Shrimp Risotto 21

Grilled Shrimp, Saffron, Beurre Citronné, Charred Heirloom Tomatoes

Boeuf Bourguignon 22

Braised Beef, Demi-Glacé, Onions, Carrots, Mushrooms, Toasted Baguette

Chicken Française 19

Pan-Seared Chicken Breast, Beurre Citronné, Fresh Herbs, White Wine, Angel Hair Pasta

Spicy Rigatoni 19

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios

Butter Salmon 22

6oz Berlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil

La Crepe

Gruyère Cheese, Wild Mushrooms, Bechamel, Arugula, Lemon Oil, Crispy Shallots 14

Add: Chicken 4, Sirloin 5, Short Ribs 5, Pork Belly 5

CELEBRATE

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PRIME
MEATS



LA CARTE
DINNER

AMUSE BOUCHE

Sampler 21

Lobster Pie Tee 8

Butter-Poached Lobster, Lemongrass Coconut Chutney, Tobiko Roe

Akaushi Tartare 7

Akaushi Beef, Potato Pavé, Avocado Mousse, Parmesan

Smoked Oyster 6

Crispy Tartlet, Avocado, Eel Vinaigrette, Yuzu Foam

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Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips

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Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam

Caesar Salade 12

Crispy Romaine Lettuce, Parmesan, Toasted Baguette, Caesar Dressing

Beet Salade 11

Braised Beets, Orange Supremes, Whipped Ricotta, Almonds, Petite Greens, Rosemary-Pomegranate Vinaigrette

La Parisienne Salade 12

Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

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Mango Coulis, Greek Yogurt, Chia, Fresh Seasonal Fruit, Honey

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Brussels Sprouts 9

Roasted Sweet Potatoes 9

Miso Glazed Carrot 9

Grilled Vegetables 9

Hot Honey Cauliflower 9

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Steak Frites

Heartbrand Certified Akaushi Beef Selected For Exquisite Marbling And Unmistakable Flavor. Served With Our Signature Hand-Cut Frites And Beurre Maître D'Hôtel

Filet Mignon.....	6 oz 39	8 oz 48
Flat Iron Steak.....	6 oz 18	8 oz 24
Côte De Boeuf Bone-In Ribeye.....	22 oz 68	

Add Premium Sauce 3

Au poivre | Béarnaise | Bordelaise

BEEF WELLINGTON 39 "Limited Stock," "Get It Before It's Gone"

Served With Whipped Potatoes, Roasted Veggies And Demi-Glace

ENTRÉES

Branzino Almondine 35

Cauliflower Purée, Peas, Charred Heirloom Tomatoes, Lemon Beurre Noisette, Crispy Almond Batter

Bouillabaisse 36

Shrimp, PEI Mussels, Salmon, Clams, Fennel, Butter Potatoes, Charred Onions, Saffron Broth, Rouille, Grilled Bread

Roasted Cornish Hen 21

Half Hen, Potatoes Two Ways, Carrots, Crispy Rutabaga, Black Truffle Sauce

Colossal Shrimp Risotto 25

Grilled Shrimp, Saffron, Beurre Citronné, Charred Heirloom Tomatoes

Duck Two Ways 28

Leg Confit, Seared Breast, Fennel, Sweet Potato Gratinée, Cherry-Duck Jus

Boeuf Bourguignon 28

Red Wine-Braised Short Ribs, Demi Glacé, Charred Onions, Wild Mushrooms, Carrots, Toasted Baguette

Spicy Rigatoni 19

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios

Butter Salmon 25

6oz Berlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil

Black Truffle Burger 23

8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots, Black Truffle Cheese Sauce, Pretzel Bun Served With Hand Cut Frites

Chicken Française 22

Oven-Roasted Chicken Breast, Beurre Citronné, White Wine, Angel Hair Pasta

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SOCIAL HOUR

MONDAY THRU FRIDAY
3:00pm- 6:00pm

Charcuterie Board 12

Cheese Board 12

Burger Sliders 10

French Dip Sliders 10

OYSTERS

Six...**10** | Twelve...**18**

Fresh Shucked, Fermented Cocktail Sauce,
Saltine Crackers, Beets Mignonnette

SELECTED WINE BY GLASS 6

Half Price Wells

Half Price Handcrafted Cocktails

Half price Wine By Bottle

ZERO PROOF

POMEGRANATE MULE 10

Pomegranate juice, Lime Juice, Ginger Beer

SUNSET SANGRIA 10

Fresh Fruit, Citrus Cinnamon, Rosemary, Sprite

BLUE COCONUT REFRESHER 10

Coconut, Lime Juice, Blue Espirulina, Sparkling Water

MANGO-RITA 10

Mango, Lime Juice, Sparkling Water

MONDI'S FAUX-JITTO 10

Mint, Simple Syrup, Lime Juice, Berries, Sparkling Water

LA PARADISE 10

Pineapple, Strawberries, Passion Fruit, Cranberries,
Coconut, Simple Syrup, Lime Juice

Coffee

Illy Intenso Roast(Drip) **\$5**

Espresso **\$5**

Double Espresso **\$9**

Cappuccino **\$6**

Latte **\$6**

Mocaccino **\$6.75**

Machiatto **\$5**

La Parisienne Hot Chocolate **\$8**

Syrups **\$1**

Vanilla, Lavender, Caramel, Hazelnut, Almond

Oat and Almond milk available \$0.75

CAFÉS DE LA MAISON

Café Mûre **\$8**

Dark Chocolate, Blackberry Syrup, Espresso,
Milk, Chantilly

Latte Douceur **\$8**

Condensed Milk - Cocoa - Espresso - Milk

Colette **\$8**

Cognac, Vanilla Syrup, Cinnamon, Espresso,

HANDCRAFTED COCKTAILS

LA RIVIERA MARGARITA 15

Tequila, Lime, Agave, Orange,
Grand Marnier

HUGO SPRITZ 15

St Germain, prosecco, Club Soda

LAST YEAR IN PARIS 13

Vodka, Aperol, Liquor 43, Lemon,
Passion Fruit, Foam

ESPRESSO MARTINI 15

Espresso, Vodka, Kalhlua

FRENCH 75/77 14

Cin, Prosecco, Lemon, Prosecco
77 St. Germain

GOING PLACES 16

Gin, Ramazzotti Aperitive, Lemon,
Honey-Vanilla Syrup, Orange Bitters

FRENCH MARTINI 15

Vanilla Vodka, Pineapple, Chamboard

BELLE DE JOUR 15

Bourbon, Nonino L'Aperitivo, Lemon,
Syrup, Peach Bitters

PARISIENNE OLD FASHIONED 16

Bourbon, Demerara Syrup, Bitters

TIFFANY BLUE 16

Vodka, Blue Curacao, White Cranberry,
Lemon

Wine

SPARKLING

Gratien & Meyer Brut, France.....	\$10/\$36
Mionetto Prosecco, Italy.....	\$11/\$40
Mionetto Rose, Italy.....	\$12/\$44
Faire La Fête Brut, France.....	\$14/\$55
Faire La Fête Brut Rose, France.....	\$14/\$55
Château De Bligny Grande Réserve Champagne, France.....	\$86
Veuve Clicquot "Yellow Label" Champagne, France.....	\$95
Beau Joie Brut Nature Copper Champagne, France.....	\$170
Pommery Louise 2005 Champagne, France.....	\$260
Dom Pérignon Vintage Champagne, France.....	\$350

ROSE

The Beach By Whispering Angel.....	\$10/\$36
Avaline Rose, Vin de France, FR.....	\$14/\$50
Miraval, Côtes de Provence, FR.....	\$62

WHITE

Barone Fini, Pinot Grigio, Valdadige, IT.....	\$10/\$36
Ruffino Lumina, Pinot Grigio, IT.....	\$15/\$52
French Blue, Suvignon Blanc, Bordeaux, FR.....	\$11/\$38
Whitehaven, Marlborough, NZ.....	\$14/\$50
Sancerre, Suvignon Blanc, FR.....	MP
B&G Bordeaux Blanc, Bordeaux, FR.....	\$10/\$36
Cave de Lugny Chardonnay, Burgundy, FR.....	\$12/\$42
Antinori Bramito Chardonnay, Umbria, IT.....	\$13/\$46
Benzinger "Running Wild" Chardonnay, Paicines, CA.....	\$15/\$52
Serial White Blend, Paso Robles, CA.....	\$16/\$56
Patriarche Chablis, Bourgogne, FR.....	\$66
Eroica Riesling, Columbia Valley, WA.....	\$12/\$42
Cupcake Moscato, D'Asti, IT.....	\$10/36

RED

Meiomi Pinot Noir, CA.....	\$12/\$44
Banshee Pinot Noir, Sonoma County, CA.....	\$13/\$46
Patriarche Pinot Noir Bourgogne, Burgundy, FR.....	\$16/\$56
Barton & Guestier Merlot, Languedoc, FR.....	\$12/\$44
Charles Krug Merlot, Napa Valley, CA.....	\$15/\$52
French Blue Rouge Red Blend, Bordeaux, FR.....	\$12/\$42
Chateau Saint-Sulpice Red Blend, Bordeaux, FR.....	\$14/\$50
Erath Resplendent Red Blend, OR.....	\$15/\$52
Mouton Cadeth Heritage Blend, Bordeaux, FR.....	\$48
Symmetry Bordeaux Blend, Sonoma, CA.....	\$90
Orin Swift 8YRS in the Desert Zinfandel Blend , CA.....	\$120
Kate Goldsmichdt Cabernet, CA.....	\$13/46
Serial Cabernet, Paso Robles, CA.....	\$14/\$50
Scattered Peak Cabernet, Napa, CA.....	\$16/\$56
Rodney Strong Cabernet, Paso Robles, CA.....	\$68
The Calling Cabernet, Alexander Valley, CA.....	\$78
Force & Grace Cabernet, Napa, CA.....	\$100
*Orin Swift Palermo Cabernet, Napa, CA.....	\$120



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Veuve Clicquot Yellow Label, France \$95

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Pommery Louise 2005, France \$260

Dom Pérignon Vintage, France \$350

ZERO PROOF

POMEGRANATE MULE 10

Pomegranate juice, Lime Juice, Ginger Beer

SUNSET SANGRIA 10

Fresh Fruit, Citrus Cinnamon, Rosemary, Sprite

BLUE COCONUT REFRESHER 10

Coconut, Lime Juice, Blue Espirulina, Sparkling Water

MANGO-RITA 10

Mango, Lime Juice, Sparkling Water

MONDI'S FAUX-JITTO 10

Mint, Simple Syrup, Lime Juice, Berries, Sparkling Water

LA PARADISE 10

Pineapple, Strawberries, Passion Fruit, Cranberries,
Coconut, Simple Syrup, Lime Juice



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Pomegranate juice, Lime Juice, Ginger Beer

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Fresh Fruit, Citrus Cinnamon, Rosemary, Sprite

BLUE COCONUT REFRESHER 10

Coconut, Lime Juice, Blue Espirulina, Sparkling Water

MANGO-RITA 10

Mango, Lime Juice, Sparkling Water

MONDI'S FAUX-JITTO 10

Mint, Simple Syrup, Lime Juice, Berries, Sparkling Water

LA PARADISE 10

Pineapple, Strawberries, Passion Fruit, Cranberries,
Coconut, Simple Syrup, Lime Juice

la Parisienne
FRENCH BISTRO
Afternoon Tea Menu

Classic \$59

Savory

Petite Lobster Roll

Butter Poached Lobster, Lemongrass Chutney

Ham & Cheese Arancini

Ham & Cheese Stuffed Risotto, Roasted pepper Aioli

Fig & Brie Tartine

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

Smoked Turkey Gougère

Turkey Mousse, Cherry Berry Jam, Cheddar Cream Puff

English Cucumber & Cheese

Mint & Dill Cream Cheese, Texas Toast

Sweet

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Vegetarian \$59

Savory

Avocado Mousse Toast

Crushed Avocado, Roasted Pepper Sauce

Roasted Pepper Hummus

Seasonal Veggies, Feta, Toasted Pita

Wild Mushrooms Pie Tee

Mushroom Mousse, Boursin, Thyme Pie Tee

English Cucumber & Cheese

Mint & Dill Cream Cheese, Texas Toast

Fig & Brie Tartine

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

Sweet

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Kids \$32

SAVORY SANDWICHES

Smoked Turkey & Cheesse, Ham & Cheese,
PB&J, English Cucumber & Mint

SWEETS

Fruit Scone

Cotton Candy

la Parisienne
FRENCH BISTRO
Afternoon Tea Menu

Classic \$59

Savory

Petite Lobster Roll

Butter Poached Lobster, Lemongrass Chutney

Ham & Cheese Arancini

Ham & Cheese Stuffed Risotto, Roasted pepper Aioli

Fig & Brie Tartine

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

Smoked Turkey Gougère

Turkey Mousse, Cherry Berry Jam, Cheddar Cream Puff

English Cucumber & Cheese

Mint & Dill Cream Cheese, Texas Toast

Sweet

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Vegetarian \$59

Savory

Avocado Mousse Toast

Crushed Avocado, Roasted Pepper Sauce

Roasted Pepper Hummus

Seasonal Veggies, Feta, Toasted Pita

Wild Mushrooms Pie Tee

Mushroom Mousse, Boursin, Thyme Pie Tee

English Cucumber & Cheese

Mint & Dill Cream Cheese, Texas Toast

Fig & Brie Tartine

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

Sweet

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Kids \$32

SAVORY SANDWICHES

Smoked Turkey & Cheesse, Ham & Cheese,
PB&J, English Cucumber & Mint

SWEETS

Fruit Scone

Cotton Candy



Desserts

Crème Brûlée 10

Vanilla Custard, Cane, Caramel, Seasonal Fruit

Triple Chocolate Mousse 12

White, Milk & dark Chocolate Mousse

Tiramisu 12

Vanilla Mascarpone, Espresso Beans Praline

Napoleon 10

Caramelized Puffed Pastry, Vanilla Cream

Infinity Pistachio 12

Pistachio Cremeux, Pistachio Ganache, Sponge Cake

Rocher Praline 11

hazelnut Praline, Chocolate Mousse, Dacquoise

Opera Cake 11

Coffee, Buttercream, Chocolate Ganache

Le Crepe

Lemon Sugar 12

Vanilla Cream, lemon Sauce, Whipped Icing

Nutella & Strawberries 12

Creamy Nutella, Fresh Strawberries, Whipped Cream

Nutella & Bananas 12

Creamy Nutella, Fresh Bananas, Whipped Cream

Banana Foster 14

Brandy, Fresh Bananas, Whipped Cream



Desserts

Crème Brûlée 10

Vanilla Custard, Cane, Caramel, Seasonal Fruit

Triple Chocolate Mousse 12

White, Milk & dark Chocolate Mousse

Tiramisu 12

Vanilla Mascarpone, Espresso Beans Praline

Napoleon 10

Caramelized Puffed Pastry, Vanilla Cream

Infinity Pistachio 12

Pistachio Cremeux, Pistachio Ganache, Sponge Cake

Rocher Praline 11

hazelnut Praline, Chocolate Mousse, Dacquoise

Opera Cake 11

Coffee, Buttercream, Chocolate Ganache

Le Crepe

Lemon Sugar 12

Vanilla Cream, lemon Sauce, Whipped Icing

Nutella & Strawberries 12

Creamy Nutella, Fresh Strawberries, Whipped Cream

Nutella & Bananas 12

Creamy Nutella, Fresh Bananas, Whipped Cream

Banana Foster 14

Brandy, Fresh Bananas, Whipped Cream