

--- \$16 --- **DESSERTS** --- \$16 ---

Apple Tarte Tatin
with vanilla ice cream

Pavlova
*seasonal berries, meringue,
lemon mascarpone mousse*

Mango Tart
*with fresh mango, raspberries,
and vanilla anglaise*

Caramelized Banana Ricotta Tart
with banana ice cream

Homemade Ice Creams and Sorbets

Chocolate Mousse
*Valrhona chocolate mousse with whipped cream
and dark chocolate shavings*

Sticky Toffee Pudding
*with caramel sauce and
Grand Marnier fig leaf ice cream*

Spiced Bundt Cake
*with poached Anjou pear,
whipped crème fraîche, and pear-vanilla jus*

Crème Brûlée

Profiteroles
*with vanilla ice cream
and warm chocolate sauce*

Warm Chocolate Cake
with white chocolate ice cream

ASSIETTE de FROMAGES

*selection of cheeses of the day 21.00
with a glass of Bin 27 Port 27.75*

ANÈRI COFFEE & ESPRESSO

Café Américain	6.50	↑	Café au Lait	6.50	↑	Hot Chocolate	5.75
Espresso	6.50	↓	Iced Tea	6.50	↓	Citron Pressé	5.00
Cappuccino	6.50	↓	Iced Coffee	6.50	↓	Hot Tea	6.50