

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

Apple Tarte Tatin
with vanilla ice cream

Pavlova
*seasonal berries, meringue,
lemon mascarpone mousse*

Caramelized Banana Ricotta Tart
with banana ice cream

Roasted Blood Oranges
*brûléed blood orange, crystallized mint,
and mint-citrus oil*

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*

Tangerine Granitée
citrus sorbet and fresh tangerine supremes

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