

Grand Finale Desserts

Coconut Custard with aged Guazana El Dorado Rum Sauce	<u>CZK</u> 295	<u>EUR</u> 10.5
Warm Jack Daniels Southern Pecan Pie adorned with a Rich Caribbean Rum Raisin Ice Cream	295	10.5
Delicately Layered White Chocolate Mille-feuille with Raspberries, Cracked Black Pepper, and a Raspberry Emulsion	295	10.5
Traditional Strawberry Dumplings nape'd with a Smooth Cream and Wild Strawberry Coulis	295	10.5
Tahitian Vanilla Bean Panna Cotta served with Wild Forrest Berries	295	10.5
Chilled Aromatic Lemon Balm Broth with Fresh Exotic Fruit and a Guava-Passion Fruit Sorbet	295	10.5
Molten Valhrona Chocolate Cake with Liquid Center topped with a Home Made Vanilla Bean Ice Cream and Berry Coulis	295	10.5
Selection of Fine French Artisan Cheeses Served with Vine Ripened Grapes and Country Date Loaf	395	14

Hot Dessert Drinks

Canadian Coffee

Blend of rich flavors. True maple syrup, coffee, Canadian Whiskey, and velvety whipped maple cream

Hot Note

Kahlua, Dark Rum, and Baileys blended with hot milk produce a perfect harmony

Café "Grand Marnier"

Deep flavors of coffee, scented with Orange liquor, topped with chocolate cream

Roasted Almond Cocoa

The creamy flavors of Hot Chocolate with Di Sarrano Almond Liquor

Imperial Coffee

Sugar and egg yolk folded in with Brandy and milk, topped with Dbl Espresso

Hot Island Punch

Fresh cut fruit seeped in hot water with dark Rum and white cherry liquor

Hot Buttered Coffee

Melted butter and dark rum softens the flavors of coffee to a silky smoothness

French Café Napoleon

A real classic, Cappuccino infused with Remy Martin Cognac

250 | 8.5