

CAFÉ BASTILLE

•DESSERT•

THREE CHEESE PLATE \$18

CHOCOLATE PEAR TART \$8

Rich chocolate ganache tart topped with glazed pears

APRICOT TART \$8

Crisp sugar crust covered with glazed apricots

ILE FLOTTANTE \$8

Soft meringue floating in crème anglaise with almonds

COGNAC CRÈME BRÛLÉE \$8

Traditional brûlée flavored with Cognac and vanilla

MACARONS DU SUD \$8

A variety of Southern flavored French cookies

CRÊPE SUZETTE \$8

Crêpe cooked in orange flavored butter and served flambé

CHOCOLATE CRÊPE \$8

Nutella filled crêpe topped with chocolate sauce, almonds and whipped cream

MEYER LEMON BAR \$8

Lemon curd over a buttery cookie crust

CHOCOLATE GANACHE CAKE \$8

RASPBERRY MOUSSE CAKE \$8

Raspberry mousse layered cake with pistachio

•COFFEE•

House French Roast Coffee/Decaf	3
Espresso/Macchiato	3
Hot/Iced Tea	3
Cappuccino	3.50
Latte/Café au Lait	3.75
Mocha/Hot Chocolate	4