

sweets

swiss chocolate truffle cake, mixed berry coulis, whipped vanilla cream	8
“tarte au citron”, lemon-thyme crème fraiche , chocolate-caramel sauce	6
chocolate-hazelnut meringue, vanilla ice cream, amaretto chocolate sauce	7
maple crème brûlée, pink grapefruit-campari sorbet, lavender-gingersnap	8
pineapple “mille feuille”, spiced phyllo, vanilla custard, strawberry drizzle	7
“trio of frozen treats with crispy garnishes” chocolate-espresso-cinnamon ice cream, apple-lemon-yogurt, pink grapefruit-campari sorbet	6
maple walnut butter cake, cinnamon ice cream caramel-chocolate sauce, maple eau de vie	6
“café et mignardises” coffee + hand rolled grand marnier truffle, pecan meringue, hazelnut butter crescent, honey-almond slice	5

cheese

with bread, fruit and nuts	7
“le grand plateau de fromage artisanal”	16
tomme le champ dore new brunswick raw sheep’s milk, semi firm-creamy, partially ripened + nutty	
le bleu geai new brunswick raw cow’s milk, creamy + full flavoured	
le gamin new brunswick raw cow’s milk, taleggio style, semi firm	
le sieur de duplessis new brunswick raw sheep’s milk, semi firm tangy + nutty	