

# Le QUARTIER

DESSERT

## DESSERT À L'ASSIETTE

*plated dessert*

TARTE AU CITRON BRÛLÉE ET FRAMBOISES  
tangy lemon curd baked into flaky pastry  
burned with sugar and topped with fresh raspberries

SIX HOUR ROASTED APPLE TART WITH HONEY AND RAISINS  
layers upon layers of sliced apple baked with cane sugar, raisins and honey  
served with shredded apple salad in vanilla syrup and herbs, chantilly cream

PROFITEROLES GLACÉES, SAUCE AU CHOCOLAT CHAUDE  
iconic french dessert of choux pastry filled with vanilla ice cream  
whipped cream and doused in hot chocolate sauce

MOUSSE AU CHOCOLAT NOIR  
decadent bitter sweet chocolate mousse  
layered with chocolate sponge, raspberry jam and little treasures

MOLTEN CHOCOLATE CAKE, DARK CHERRIES  
minute baked chocolate cake with liquid center, poached dark cherries and  
a dollop of chantilly cream, served with vanilla bean ice cream

GATEAUX NOIR & BLANC  
velvety white caramel varlhona chocolate cake  
garnished with trio of diplomate cream filled choux and cookie crunch

VALRHONA GUANAJA CHOCOLATE - BROWNIE CAKE  
dark chocolate cake laced with extra virgin olive oil served warm  
topped with lemon curd, crystalized lemon and side of whipped cream

CAKE OF THE DAY - FROM THE DISPLAY TABLE



## COUPE D'AMOUR

*to share*

light pistachio trifle, layered with fresh fruits  
tanqueray drunken angel cake, candy crunch and fun toppings

## Selection Des Glace Et Sorbets

*selection of ice creams and sorbets*

VANILLA BEAN ICE CREAM  
SALTED CARAMEL AND CARAMELIZED BANANA ICE CREAM  
RED VELVET AND MARSHMALLOW ICE CREAM  
LEMON SKIN CONFIT ICE CREAM  
RASPBERRY SHERBET

## BELGIAN DESSERT WAFFLE

*to share*

CLASSICAL BELGIAN, FREE FROM LIFE'S COMPLICATIONS  
icing sugar dusted and whipped cream

TOPPED WITH PLENTY FRESH FRUITS  
raspberry sauce and whipped cream

TOPPED WITH STRAWBERRIES AND VANILLA ICE CREAM  
hot chocolate sauce, toasted almonds and whipped cream



## Crêpes

*signature french crepes - ideal to share*

### CRÊPES SUZETTES

grand marnier flambéed crepes in orange butter sauce  
served with vanilla ice cream and orange zest

APPLE PIE CRUMBLE CRÊPES  
thin french crepes filled with caramelized apples, golden risins and cinnamon  
topped with whipped cream, crumble, butter scotch and vanilla ice cream

CHOCOLATE BROWNIE CRÊPES  
thin french crepes filled moist chocolate brownie topped with whipped cream  
chocolate sauce, almond crunch and vanilla ice cream

RED VELVET CRÊPES  
light lemon curd filling, raspberry muddle and our signature red velvet  
marshmallow ice cream, raspberry sauce

## SOUFFLÉ

*allow minimum 40 minutes*



ORANGE - GRAND MARNIER SOUFFLÉ  
served with orange rind custard sauce

SPECULOOS SPICED SOUFFLÉ  
signature belgian spiced soufflé, white chocolate coffee caramel sauce

CHOCOLATE SOUFFLÉ  
served with dark chocolate sauce



### hot coffees

ESPRESSO  
DOUBLE ESPRESSO  
AMERICANO  
CAPPUCCINO  
CAFÉ LATTE  
CARAMEL MACCHIATO

### COFFEES

#### iced coffees

ESPRESSO ICE SHAKER  
CAPPUCCINO FREDDO

#### teisseire flavored coffees

CINNAMON, IRISH CREAM  
ALMOND, VANILLA, HAZELNUT



EARL GREY  
ENGLISH BREAKFAST  
CLASSIC GREEN TEA  
SWEET CAMOMILE  
MOROCCAN MINT  
LEMON FRESH  
FRUITY WHITE  
WELLNESS  
MORGENTAU

### TEA

JASMINE GOLD  
VANILLA ROOIBOS, loose tea  
FANCY SENCHA, loose tea  
HERB AND GINGER, loose tea  
PAI MU TAN, loose tea  
ROSE HIP, loose tea  
DARJELING, loose tea  
ASSAM BARI, loose tea



## Café Dessert

IRISH COFFEE jameson whiskey & irish cream  
FRENCH COFFEE brandy & caramel  
ITALIAN COFFEE frangelico & hazelnut  
MEXICAN COFFEE kahlúa & chocolate  
JAMAICAN COFFEE myers's rum & caramel  
MILANESE COFFEE amaretto & almond

### DIGESTIF

COCKBURNS PORT fine tawny, portugal  
COCKBURNS PORT special reserve, portugal  
HOT BRANDY CIDER brandy, lime juice, orange juice, honey  
GRASSHOPER crème de menthe clear green, cream  
BRANDY ALEXANDER crème de cacao, brandy, cream

## Weekend Brunch

*specials*

SATURDAY, SUNDAY & PUBLIC HOLIDAY

FROM 10.30 AM - 15.00 PM