

DESSERTS

Belgian Chocolate Truffles Assorted Plate 8.95

Baked Apple Bell
chopped apples mixed with brown sugar & minced spiced fruit
baked in a pastry bell served with hazelnut cream sauce 8.95

Caramel Fruit Plate
sliced apples & pears served with warm caramel for dipping 7.95

Raspberry Rhubarb Pie
fresh raspberry and tart rhubarb lattice-top pie. It's vegan too!
7.95

Black Bottom Chocolate Pecan Pie
gooey pecan pie inside a chocolate shortbread crust,
topped with pecans and drizzled with chocolate ganache,
served with hazelnut cream sauce 7.95

Layered Lemon Meringue Cake
rich lemon mousse layered between crisp almond meringues,
on a layer of moist lemon cake, served with fresh berry
purée & hazelnut cream sauce 7.95

Belgian Mocha Coffee Cake
rich, buttery, sour cream coffeecake with brown sugar
and walnuts, generously drizzled with Belgian chocolate
served with hazelnut cream sauce 7.95

Triple Fudge Pie
chocolate crust surrounding a moist brownie center topped
with fudge ganache served with hazelnut cream sauce 7.95

Baked Camembert
baked camembert wrapped in phyllo pastry with walnuts
and a berry puree, sliced pear and apple, and warm naan
(available during kitchen hours) 13.95

Cheesecake
ask your server for today's cheesecake flavour
7.95

Biscotti
ask your server
2.95

A La Mode
scoop of vanilla ice cream
2.50