

Desserts

"Stressed spelled backwards is
desserts. Coincidence? I think
not!"

– Loretta LaRoche



Everyday French Cuisine

**Voted Best
French Restaurant
Since 2011**

Les Crêpes Sucrées ~ Sweet Crepes

La Versailles – *Butter and Sugar* 10

add Nutella or Strawberry or Apricot Preserve for \$1

Crepe Grand Marnier Flambée 18

House-made Dessert 14

Chocolate Mousse

Crème Brûlée

Brown sugar cake with apple and pear compote, red wine syrup, Chantilly cream

Authentic French Macarons from Gaby et Jules

1 Macaron 3

1/2 Dozen 18

1 Dozen 34

Coffee Drinks 21

French Coffee – Cognac, Espresso, Whipped Cream

Irish Coffee – Jameson Whisky, Espresso, Whipped Cream

Paris 66 Café – Kahlua, Grand Marnier, Bailey's, Espresso, Whipped Cream

Digestif

Grand Marinier 16

Armagnac Marie Duffau Napoléon 20

Calvados Boulard Grand Solage VSOP 18

Eau de vie – Pear Brandy – Plum Brandy 19

Cognac Beauchant 15 – Cognac Courvoisier 18 – Cognac XO Remy Martin 55



Please note, a 20% service charge will be added to the bill for parties of five or more.
A 3% card processing fee will be applied to all transactions.