



CHEESE

Cheese platter for two

*French Roitelet Brie, Papillon Roquefort, Gold medal Gympie goat cheese.
Served with freshly baked baguette and fresh fruit*

\$22.00

DESSERTS

Homemade sorbet with raspberry coulis

or

Classic tarte tatin served warm with crème Anglaise and vanilla ice cream

or

Chocolate Marquise with crème Anglaise

or

Authentic crème brûlée with fresh vanilla beans

or

Profiteroles filled with vanilla ice cream,
topped with warm homemade chocolate sauce

\$13.90

Handmade chocolats by Boon (4 pieces) + coffee

\$12.00

DESSERT WINE

Miramar, Doux Blanc, 375ml, NSW, 2005

glass **\$8.50** / bottle **\$39.50**

Domaine de Coyeux, Muscat de Beaumes de Venise,

375 ml, Vaucluse/France, 2005

glass **\$10.00** / bottle **\$50.00**

De Bortoli Noble One Botrytis, Semillon, 375ml, VIC, 2005

bottle **\$61.00**

"The original French bistro of Sydney since 1998!"