

BRASSERIE TEN TEN

DESSERT

TROPPO CHOCOLATE CAKE

rich chocolate cake with banana and coconut ganache, passionfruit coulis & coconut glacé

7.95

LEMON TART

lemon curd served on scottish shortbread, topped with italien meringue

5.95

ALMOND & PISTACHIO TARTLETTE

served with black cherries & mascarpone parfait

6.95

PROFITEROLES

vanilla ice cream & chocolate sauce

5.25

WARM STICKY DATE CAKE

caramel kahlua ice cream, toasted pecans, caramel sauce

6.95

BEIGNETS

powdered sugar & lemon creme

5.95

CREME BRÛLÉE

6.25

ICE CREAM & SORBET

4.50

pastry chef **JOHN PARKINSON**

FROMAGE

Selection of cheeses

1 for 7 ~ 3 for 13 ~ 5 for 18

COFFEE

CAFÉ LATTE.....3.75
ESPRESSO.....2.95
CAPPUCINO.....3.25

COFFEE.....1.95
FRENCH PRESS.....2.75
FEATURED PRESS...3.25

HOT TEA.....1.75
HOT CHOCOLATE...2.25
HOT CIDER.....2.25

DESSERT WINES

'03 Kent Rasmussen - 375ml - Late Harvest Gewurztraminer	6.00	30.00
'03 Les Clos de Paulilles - 375 ml - Banyuls - Grenache	8.00	40.00
'05 Jaboulet - 375 ml - Muscat de Beaumes-de-Venise	8.50	42.50
'04 Château Cosse - 375 ml - Semillon Blend - Sauternes	12.00	60.00
'02 Dolce - 375ml - Semillon Blend	15.00	75.00
'03 Château Rieussec - 750ml - Semillon Blend - Sauternes		130.00
'99 Château d'Yquem - 750ml - Semillon Blend - Sauternes		300.00

PORT

Graham's - 6 grapes	6.00
Fonseca Bin 27	6.00
Smith-Woodhouse - L.B.V.	7.00
Taylor-Fladgate - 10 yr.	7.00
Taylor-Fladgate - 20 yr.	10.00
Taylor-Fladgate - 30 yr.	20.00
Taylor-Fladgate - 40 yr.	30.00

BRANDY/COGNAC

Courvoisier VSOP	8.00
Germain Robin Fine	7.00
Martell Cordon Bleu	14.00
Rémy Martin XO	16.00
Grasso Bas Armagnac	7.00
Massenez - Poire Williams - Pear Brandy	14.00