




BRASSERIE
TEN TEN

DESSERT

Mocha Pot de Creme
with hazelnut cream
& assorted macarons
7.50



Swiss Chocolate Mousse
Lemon olive oil cake, salted caramel
& chocolate crumbles
6.95

Profiteroles
Vanilla ice cream & chocolate sauce
5.25

CAFE

Warm Sticky Date Cake
with caramel-kahlua ice cream,
& caramel sauce
6.95



Lemon Tart
Lemon mousse nestled on
scottish short bread & topped with
bruléed Italian meringue
6.95

Dacquoise
Almond meringue, pistachio butter
cream, yogurt mousse
& fresh strawberries
6.95

GATEAU

Crème Brûlée
6.50

Ice Cream and Sorbet
4.25

Pastry Chef - John Parkinson


1.20.201



BRASSERIE
TEN TEN

DESSERT

Mocha Pot de Creme
with hazelnut cream
& assorted macarons
7.50



Swiss Chocolate Mousse
Lemon olive oil cake, salted caramel
& chocolate crumbles
6.95

Profiteroles
Vanilla ice cream & chocolate sauce
5.25

CAFE

Warm Sticky Date Cake
with caramel-kahlua ice cream,
& caramel sauce
6.95



Lemon Tart
Lemon mousse nestled on
scottish short bread & topped with
bruléed Italian meringue
6.95

Dacquoise
Almond meringue, pistachio butter
cream, yogurt mousse
& fresh strawberries
6.95

GATEAU

Crème Brûlée
6.50

Ice Cream and Sorbet
4.25

Pastry Chef - John Parkinson


1.21.201



BRASSERIE
TEN TEN

DESSERT

Mocha Pot de Creme
with hazelnut cream
& assorted macarons
7.50



Swiss Chocolate Mousse
Lemon olive oil cake, salted caramel
& chocolate crumbles
6.95

Profiteroles
Vanilla ice cream & chocolate sauce
5.25

CAFE

Warm Sticky Date Cake
with caramel-kahlua ice cream,
& caramel sauce
6.95



Lemon Tart
Lemon mousse nestled on
scottish short bread & topped with
bruléed Italian meringue
6.95

Dacquoise
Almond meringue, pistachio butter
cream, yogurt mousse
& fresh strawberries
6.95

GATEAU

Crème Brûlée
6.50

Ice Cream and Sorbet
4.25

Pastry Chef - John Parkinson

1.20.201