



Gourmet House made Desserts

GELATO – SORBET - (2 Scoops) - \$12
House-Made Seasonal Flavors

AFFOGATO - \$12
Vanilla or Caramel / Espresso / Chantilly Cream

VANILLA BEAN CREME BRÛLÉE - \$12
Egg Yolks / Sugar / Heavy Cream /
Whole Vanilla Bean

BASQUE CHEESECAKE - \$12
Olive Oil or Raspberry Coulis

TIRAMISU - \$12
Ladyfingers / Mascarpone / Eggs / Sugar / Bitter
Cacao

BREAD PUDDING - \$12
Crème Anglaise / Choice Gelato

CAKE DU JOUR - \$12
Our pastry chef choices

DARK CHOCOLATE SOUFFLÉ - \$16
Rians Dark Chocolaté / Crème Fraîche
(Please allow 30 min.)

GRAND MARNIER SOUFFLÉ - \$16
Crème Anglaise / Crème Fraîche
(Please allow 30 min.)



Coffee & Beverages

DRIP COFFEE - \$4

ESPRESSO DOUBLE SHOT - \$4

AMERICANO HOT or ICED - \$5 / \$6

CAPPUCCINO - \$6 / \$7

LATTE - \$6 / \$7

MILK OPTIONS

Whole Milk – Milk 2% – (Almond – Oat – Soy + \$1)

FLAVOR OPTIONS

Vanilla(sf)–Hazelnut(sf)–Caramel(sf)–Lavender + \$1)

CHAI LATTE - \$6 / \$7

CEREMONIAL MATCHA - \$8 / \$9

ORANGE JUICE FRESHLY SQUEEZED - \$7

LAVENDER STRAWBERRY LEMONADE - \$7

BELGIUM HOT CHOCOLATE - \$7 / \$8

TEA FORTE (Assortment Flavors) - \$5

ICED TEA [Black or Green] - \$5

ARNOLD PALMER - \$6

MARKET SODA - \$4

RIEME FRENCH SPARKLING DRINKS - \$7

Pink Grapefruit / Noir (Black Currant) / Blood
Orange / Pomegranate

STILL SPARKLING WATER - \$7