

forum & bistro

Les Desserts

CRÈME BRULÉ (GF)	10
Madagascar vanilla, Natures Farm eggs	
CHOCOLATE MOUSSE (GF)	12
Light and airy chocolate mousse melting on the palate	
FLOATING ISLAND (GF)	12
Meringue, vanilla cream, salted caramel, toasted almond	
TIRAMISU	10
Ladyfingers dipped in coffee, mascarpone and Amaretto cream, topped with cacao	
TARTE TATIN	12
Caramelized apple in butter and sugar, baked and topped with caramel and ice cream	
ICE CREAM (GF)	6
Choice of flavor and topping	

(GF) Gluten Free

REFINED

FRENCH

COMFORT