

DESSERT



TARTE AUX ALMONDINE

frangipane & almond tart • crisp shortbread
vanilla a la mode • fresh berries

10

GÂTEAU DE OPERA

vanilla genoise • hazelnut buttercream
coffee syrup • chocolate ganache • fresh berries

8

POT DE CRÈME

chocolate & coffee crémeux • biscotti • chantilly

8

BEIGNETS À LA RICOTTA

sugar dusted doughnut holes
lemon curd • raspberry gelee • fresh fruit

12

PROFITEROLES

pate choux puffs • vanilla gelato
chocolate sauce • fabri strawberries • doughnut sugar

12

CRÈME BRÛLÉE

classic French vanilla custard • sugar brûlée

10

ICE CREAM & SORBET

with house baked biscotti
4.25 SINGLE / 8.50 DOUBLE

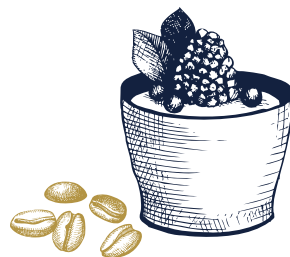
TASSE À CAFÉ AU CHOCOLAT

white chocolate mousse • chocolate spoon
strawberry coulis • blueberry compote

14

BRASSERIE
TEN TEN

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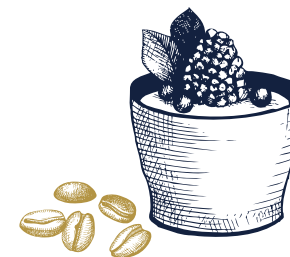
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BRASSERIE
TEN TEN

COFFEE & TEA

BOXCAR COFFEE	4	RISHI TEA 5
ESPRESSO CAPPUCCINO 5 6.5		<i>Jade Cloud Green</i>
CAFFE LATTE MOCHA LATTE 6 7		<i>English Breakfast</i>
HOT CHOCOLATE 4		<i>Peppermint</i>
SANCTUARY CHAI		<i>Chamomile</i>
BOULDER, CO 5		<i>Earl Gray</i>
		<i>Blueberry Hibiscus</i>
		<i>Yuzu Peach Green</i>
		<i>Tumeric Ginger</i>

DESSERT WINES

'17 DOMAINE DE DURBAN
375 ml - Muscat de Beaunes de Venise - France
10. GLASS

'16 CYPRES DE CLEMENS
Barsac, Sauternes - France
20. GLASS

'19 VILLA SPINOSA, RECIOTO
Vapolicella - Italy
20. GLASS

'20 DOMAINE LA TOUR VIEILLE
Banyuls - France
20. GLASS

'21 INNISKILLIN
Ice Winec
12. GLASS

PORT

FONSECA BIN 27	10.
TAYLOR-FLADGATE - 10 YR.	10.
TAYLOR-FLADGATE - 20 YR.	20.
TAYLOR-FLADGATE - 30 YR.	30.
TAYLOR-FLADGATE - 40 YR.	40.
100 YEAR FLIGHT	100.

BRANDY / COGNAC

COGNAC • MAISON ROUGE VSOP	12.
BRANDY • TORRES 10 YEAR	12.
BRANDY • BRUSNEL VSOP	14

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BHAKTI CHAI		<i>Chamomile</i>
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