

*Bistro*  
**vendôme**

*Desserts*

CRÈME BRULÉE \$10

With Grand Marnier

APPLE TART \$11

With vanilla ice cream

CHOCOLATE FONDANT \$12

With coconut ice cream

RASPBERRY GRATIN \$11

PROFITEROLES \$12

With vanilla ice cream and toasted almonds

TROU NORMAND \$12

Apple sorbet with Calvados

FLOATING ISLAND \$10

With crème anglaise and caramel

COOKIES PLATE \$6.50

ICE CREAM AND SORBET \$9

Vanilla, chocolate, pistachio, and coconut ice cream

Mango, apple and raspberry sorbet

|                 |      |            |      |
|-----------------|------|------------|------|
| Coffee          | 3.00 | Cappuccino | 5.00 |
| Espresso        | 3.50 | Café latte | 5.00 |
| Double espresso | 5.50 | Tea        | 3.50 |

*Dessert Wines*

Monbazillac, La Girronie, 2012 \$9

Taylor Fladgate, 10 years Tawny \$15 ~ 20 years Tawny \$21

Fonseca, 20 years Tawny \$21

Muscat de Beaume de Venise, Chapelle Saint Arnoux, 2015

by the glass \$12 ~ half bottle \$32