

Crème Brule \$18

Nutella, Crème Brulé filling, fresh bananas, or strawberries, whipping cream, chocolate sauce

Pina Colada \$16.25

Coconut mascarpone cream cheese, diced flambe pineapple topped with strawberries

Monkey & Nuts \$15.75

Nutella, banana stuffed crepe with figs and caramelized walnuts drizzled with chocolate sauce

Pomme ala Mode \$13.95

Flambe with orange liquor, cinnamon sugar apples and drizzle with caramel sauce

Suzette \$13.99

Peaches flambéed with orange liquor and caramel sauce

Crème de la Crème \$14.50

Whipped custard vanilla mascarpone cream, stuffed with bananas and drizzle with caramel sauce

La Citron \$10.75

Fresh squeezed lemon and lemon slices in a buttery crepe

Cannoli \$13.95

Chocolate chip ricotta impastata stuffed crepe drizzle with caramel sauce

Berry and Berry Nice \$15.75

Whipped berry mascarpone filling, fresh berries, and drizzly with raspberry sauce

Smore's \$18

Marshmallows, Hershey chocolate, graham cracker, dark chocolate sauce

La Fraiche \$16.25

Whipped custard mascarpone, kiwi, strawberries, mango, bananas, caramelized walnuts

La Poire Pochee \$13.95

Poach pear, chocolate sauce, almons and whipping cream

Chocolat \$13.95

Chocolate mousse, fresh raspberries, raspberry sauce and whipping cream

Tiramisu \$18

Lady fingers deep in an espresso Kahlua, mascarpone cream cheese, cocoa power

Mangue \$16.25

Flambee Cardamon mangos served with mango pure, chocolate sauce mango gelato

Churro \$13.99

Deep fried crepe sprinkle with cinnamon sugar served with Nutella and lechera sauce

Plantines \$15.75

Deep fried plantines served with lechera