

# ESTÉREL

CALIFORNIA FRENCH RESTAURANT

## DESSERTS

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<b>Mango Mousse Cake</b>	9
Vanilla sponge cake, mango glaze	
<b>New York Cheesecake</b>	9
Graham crust, fresh berry sauce	
<b>Crème Brulée</b>	9
<b>Chocolate Mousse Pyramid</b>	9
Gianduja, chocolate sponge, white chocolate drops	
<b>Mini mixed berry tart</b>	9
Chantilly Cream, fresh berries	
<b>Mignardises</b>	7
Mini éclair, French Macaron, Calisson	

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### Ice Cream

3 per scoop

Chocolate | Vanilla | Blueberry | Lemon cheesecake | Basil vanilla bean

### Sorbet

3 per scoop

Grapefruit white wine | Cucumber mint | Strawberry | Peach champagne

### Bomba

9

Vanilla & chocolate ice cream, cinnamon almonds, cherry

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*Tax and gratuity not included*

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## COFFEE & TEA

Regular, skim, almond, and soy milk available

<b>PETITE FRENCH PRESS COFFEE</b>	8
<b>GRAND FRENCH PRESS COFFEE</b>	12
<b>REGULAR OR DECAFFEINATED COFFEE</b>	6
<b>ESPRESSO</b>	6
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<b>HOT CHOCOLATE</b>	6
Peppermint, Coconut, peanut butter +1	
<b>LATTE OR CAPUCCINO</b>	6
Vanilla, hazelnut, caramel, raspberry or chocolate, pumpkin spice, gingerbread, caramel brulée +1	
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<b>HARNEY &amp; SONS' TEA</b>	6
English breakfast, earl grey, orange pekoe, japanese sencha decaf ceylon, chamomile	

## DESSERT WINES

<b>PORTO</b>	10
Taylor Fladgate, PORTUGAL, 2003	
<b>SAUTERNES</b>	15
Chateau Lamothe Guignard, FRANCE, 2005	

## COGNAC

<b>Remy Martin Xo Excellence</b>	40
<b>Hennessy Vsop</b>	15
<b>Hennessy Xo</b>	45
<b>Courvoisier Xo</b>	40
<b>Martel Cordon Bleu</b>	26
<b>Remy Martin 1738</b>	18

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