


# P'TIT LOUIS

## BISTRO



### *les dessert*



#### *Crème Brûlée* \_\_\_\_\_ 6.50

A rich and creamy, vanilla infused dessert with a contracting layer of caramelized sugar on top, served slightly chilled. This classic French dessert is also known as Burnt Crème, Crema Catalana, or Trinity Crème.

#### *Chocolate Mousse* \_\_\_\_\_ 6.50

One way to celebrate the cocoa bean is with this light and fluffy whipped chocolate mousse paired with a delicate Chantilly crème on top.

#### *Tarte au Lemon* \_\_\_\_\_ 6.50

This classic dessert has a lemon cream filling with a flaky pastry crust and delicious Chantilly crème on top.

#### *Crème Caramel* \_\_\_\_\_ 6.50

The charred liquid caramel layer becomes one as it fuses with a rich and creamy, vanilla custard. This dessert is nothing short of majestic flavors.

#### *Cherry Clafoutis* \_\_\_\_\_ 7.50

This classic French dessert is a baked delight. Black cherries lay in a bed of thick flan-like batter and dusted with light layer of powdered sugar.

#### *French Vanilla Ice Cream* \_\_\_\_\_ 3.50

A classic French made dessert, this ice cream is thick, rich and creamy, infused with vanilla beans to delight any palate.

