



CHEZ VOUS

desserts

All menus can be customized designed to satisfy the most discerning tastes.

Strawberry rhubarb tart

Three berry shortcake with cinnamon whipped cream

Warm chocolate torte with espresso crème anglaise

Individual ginger cakes with mango sauce and coconut ice cream
in sesame tuille

Warm banana-chocolate cakes with caramel ice cream and rum sauce

Lemon pudding cakes with fresh berries and whipped cream

Individual lemon cakes with crème fraiche and warm berry compote

Upside down pineapple-ginger cake with coconut ice cream

Moist almond cake, caramel sauce with white chocolate ice cream

Chocolate brioche bread pudding with whipped cream

Panna cotta with blood orange compote, apricot almond amaretti cookies

Chocolate espresso torte with hazelnut crust, vanilla bean gelato and caramel sauce

Rhubarb upside down cake served with strawberry compote
and vanilla ice cream

Almond cake with summer berries and lemon crème fraiche

German apple cake, caramel sauce and whipped cream

Lime and marscarpone mousse with raspberry compote

White chocolate cappuccino cake with espresso crème anglaise
and chocolate tuille cookies

desserts *(continued)*

Chocolate raspberry tart with raspberry coulis

Fresh berry trifle with sabayon and Gran Marnier soaked sponge cake

Chocolate Amarena cherry truffle cake

Strawberry tart with mascarpone filling and aged balsamic glaze

Peach and almond Dacquoise with raspberry-peach compote

Bittersweet chocolate brioche bread pudding, crème anglaise

Vanilla hazelnut cheesecake with hazelnut crumb crust

Walnut caramel tart, chocolate truffle ice cream and vanilla crème anglaise

Bailey's milk chocolate cheesecake

Blueberry Financier with sweet mascarpone filling and lemon verbena sabayon

Jasmine scented crème brûlée with berries and blackberry tuille cookies

Chocolate caramel tart served with pistachio ice cream

Strawberries Romanoff with cinnamon cookies and candied orange peel

Caramelized pear bread pudding with coffee gelato drizzled with caramel sauce

Sticky toffee pudding with espresso ice cream and caramel sauce

Citrus poppy seed cake with mascarpone filling with a lime-berry compote

Vanilla bean crème brûlée with raspberries and sugar spoon

Triple chocolate terrine with mascarpone cream and sour cherry compote

Chocolate praline mousse with sour cherry compote in chocolate boxes
with mascarpone cream

Petit fours Cuisine Chez Vous *(assorted small sweets)*

Gingerbread roulade with toffee-mascarpone filling, caramel sauce and candied ginger

Lemon sorbet in a Florentine basket with gingered berries

Fresh berry tart with mascarpone filling and raspberry coulis

Warm German apple cake with caramel sauce and whipped cream

Fresh raspberry compote topped with a layer of lime mascarpone custard and fresh berries

desserts *(continued)*

Celebratory cakes

Vanilla chiffon cake layered with raspberry mousse filling, with butter cream icing, served with raspberry compote

Vanilla chiffon cake layered with lemon curd, fresh raspberries with butter cream icing

Rein de Saba
(French chocolate cake with ground almonds and rum, chocolate mousse filling with butter cream icing)

Rich chocolate cake, with espresso ganache filling and butter cream icing

Lemon chiffon cake with lemon curd filling and butter cream icing

Chocolate mousse cake
(Flourless cake with mocha mousse filling and butter cream icing)

Old fashioned carrot cake with cream cheese frosting

Five spice cake with cream cheese frosting

Groom's cake

Chocolate cake with chocolate ganache filling and chocolate icing