

# DESSERT MENU

## **MILLEFOGILE**

*Layers of puff pastry and creme patissiere, topped with a dusting of icing sugar.*

*£6.10*

## **TART AU CITRON**

*Sweet-short crust pastry made using a traditional French recipe, filled with tangy lemon egg custard and dusted with icing sugar.*

*£6.10*

## **HOME MADE STRAWBERRY CHEESECAKE**

*Homemade Italian biscuit base cheesecake with a sweet ricotta cheese and a hint of strawberry.*

*Served with strawberry sauce.*

*£6.10*

## **CHOCOLATE FUDGE CAKE**

*Chocolate cake served warm with a scoop of vanilla ice cream.*

*£6.10*

## **TIRAMISU ALLA ITALIANA**

*Layers of finger biscuits soaked in coffee liquor with mascarpone cheese.*

*£6.10*

## **CRÈME BRULEE**

*Fresh Egg and cream baked and topped with sugar caramel.*

*£5.85*

## **SELECTION OF ICE CREAM**

*Choose from Vanilla, Strawberry, Chocolate and Mint Choc Chip.*

*£5.85*

## **HOMEMADE COOKIE DOUGH**

*Homemade chocolate chip cookie dough served with vanilla ice cream.*

*£6.20*

## **MACEDONIAN FRUIT SALAD**

*Mixed seasonal fruit salad served with mini marshmallows and pouring cream upon request.*

*£5.95*