



## DESSERTS

## Dessert

### **Thiacry 6**

*Thin pudding made with couscous, tropical fruits (optional) and raisins in a vanilla-cream sauce*

### **Crème Rose 6**

*Spice infused sorrel crème brûlée served with seasonal fresh fruits*

### **Mango Tarte Tatin 6**

*Mango and spice flavored tart served with crème fraîche*

### **Beignets Dougoup 6**

*Crispy fried millet donut mixed with vanilla bean and orange flower water served with crème anglaise sauce*

### **Chocolat Fondant 6**

*Teranga's molten chocolate cake*

### **Crêpes 8**

*French crêpes stuffed with exotic fruits and served with crème anglaise and caramel sauce*

## Wine/Coffee/Tea

<b>Moscato d'Asti</b>	2007 Marchesi di Gresy <i>Piedmont</i>	<b>8</b>
<b>Tawny Port</b>	Jonesy <i>Australia</i>	<b>6</b>
<b>L.B.V. Port</b>	2003 Dow's <i>Portugal</i>	<b>8</b>

<b>French Roast Coffee</b>	French Roast Decaf and Regular	<b>3</b>
<b>Espresso</b>		<b>3</b>
<b>Loose Leaf Tea</b>	Paris, Moroccan Green Mint, Rooibos, English Breakfast	<b>3</b>