

# BISTROT d'ORSAY

## DESSERT



### BY THE GLASS

2016

Chateau du Pavillon

St Croix du Mont

Fance

\$15,0

<i>Vanilla crème brûlée</i>	\$23,5
<i>Classic pear tarte tatin roasted almond ice cream</i>	\$24,5
<i>Caramelised white chocolate parfait on a gingered caramel and macadamia tart</i>	\$23,5
<i>Chocolate mousse with strawberry compote and a crisp tuille</i>	\$23,5
<i>Sorbet de Jour</i>	\$7,5

## Fromage

*Plate of three cheeses*

\$39,5

### **Comté**

*Produced in the Massif du Jura region of France, it is loved for its aromatic richness the texture is semi hard, and the taste is sweet and slightly nutty.*

### **Saint Agur**

*Produced in the village of Beauzac in the Monts du Velay. It is a double-cream blue cheese made from pasteurized cow's milk, its tangy and creamy nature are balanced with a sharp bite.*

### **Buche d'Affinois**

*Buche d'Affinois Produced in Loire in the Rhône-Alpes region of France. It is a beautiful smooth, creamy and delicate surface-ripened cow's milk cheese, with a buttery flavour and a mild sweetness.*