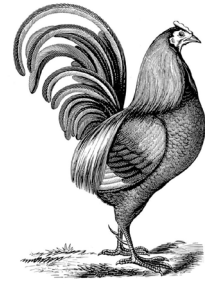


BISTROT d'ORSAY

DESSERT

<i>Vanilla crème brûlée</i>	\$18,5
<i>Classic pear tarte tatin roasted almond ice cream</i>	\$19,5
<i>Caramelised white chocolate parfait on a gingered caramel and macadamia tart</i>	\$19,5
<i>Chocolate mousse with strawberry compote and a crisp tuille</i>	\$18,5
<i>Sorbet de Jour</i>	\$6,5



BY THE GLASS

2011

Chateau du Pavillon

St Croix du Mont,

France

\$15,0

Fromage

Plate of three cheeses

\$29,5

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.

❖ SINCE 1996 ❖