



BISTRO COCOTTE

French Kitchen

Desserts

Crème Brûlée - \$14-
Peach & Basil

Soufflé - \$15 - (15 min)
Twice Baked Vanilla & Passionfruit with Hazelnut
Praline

Tarte Tatin - \$14-
Caramelised Apple
with Vanilla Ice Cream & Toasted Almond

Chef's Ice Cream - \$13 -
Chef's Homemade Ice Cream & Sorbet Selection

Petits Fours - \$ 14 -
Selection of Homemade Sweets

Fondant Au Chocolat - \$15 -
with Mango & Crème Anglaise

Espresso Martini - \$18 -

Affogato - \$16 -
with Vanilla Ice Cream & Frangelico Liqueur

Fromages

40 gr per serving

Camembert - \$12 -
White Mould / Cow

Comté - \$13 -
Semi-Hard (12 months) / Cow

Pont l'Evêque - \$13 -
Washed Rind / Cow

Fourme d'Ambert - \$13 -
Blue Vein / Cow

Chèvre - \$14 -
Goat