

PETITE CHOU

DESSERT MENU

SWEET CREPES

See the other side for our selection of desserts

- CRÊPE BELLE - HÉLÈNE Sliced house-poached pear with a touch of crème anglaise, wrapped inside a crêpe and topped with chocolate ganache 6.95
- SWEET RICOTTA CHEESE CRÊPE Housemade ricotta cheese with a touch of lemon rind and sugar, topped with blueberry compote 6.75
- RICOTTA AND HONEY CRÊPE Housemade sweetened ricotta cheese topped with honey and sugared pecans 6.75
- HARRISON'S CRÊPE The best of both worlds: fresh berries with warmed chocolate ganache and a touch of crème anglaise. 6.75
- WARMED CHOCOLATE GANACHE CRÊPE Garnished with sugared pecans and powdered sugar 6.25
- BROWN SUGAR AND BANANA CRÊPE Bananas and a warmed caramel sauce served with slivered almonds 6.25
- FRESH BERRY CRÊPE A warm crêpe filled with fresh berries and vanilla sugar with a drizzling of crème anglaise 6.25
- FRENCH CRÊPES FINES SUCRÉE Our freshly made crêpe, lightly buttered and folded around the house-infused sugar of your choice: Cinnamon Sugar, Plain Sugar, Vanilla Sugar, Chocolate Sugar, or Orange Sugar. Served with whipped cream and powdered sugar 3.25
- AFTER-SCHOOL CRÊPE A freshly made crêpe folded around Peanut Butter and Jelly. 5.25
- NUTELLA® CRÊPE A freshly made crêpe folded around Nutella® . . . 5.25
- Add sliced banana to any of the above crêpes75

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CHEESE

ARTISANAL CHEESE Your choice between three or five house-ripened cheeses; selection rotates weekly depending on the availability of the limited production artisanal cheeses that we offer. Your server will be happy to tell you what is currently available9.50 / 15.50

DESSERTS

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- CHOCOLATE POTS DE CREME5.95
- HOT FUDGE SUNDAE PETITE CHOU Two scoops of gelato with warm dark chocolate ganache, housemade brittle and whipping cream6.50
- PROFITEROLES Puff pastry shells filled with vanilla gelato and topped tableside with housemade warmed dark chocolate ganache.6.25
- LEMON TART Traditional French lemon tart with a shortbread crust and baked lemon curd filling. Served with berries.6.25
- MARTHA'S BIG CHOCOLATE CHIP COOKIE2.25
- BROWNIE Iced with chocolate fudge and flecked with walnuts2.50
- GELATO Vanilla Bean, Chocolate and Pistachio.Single scoop 2.95 Double scoop 3.95

DESSERT WINES

- Domaine de Coyeux Beames de Venise8.00 / 30.00
Muscat
(Rhone Valley, France)
- Warre's King's Tawny Port12.00
(Duoro Valley, Portugal)