

SIRÈNE UWS ★ DESSERTS



Banana Brulée (signature)	10
My version of banana pudding: served cold and it's not a Crème Brulée! Made with homemade "Nila" style wafers and Grand-Marnier custard.	
Seasonal Mix Berry Melba	13
With vanilla ice cream, strawberry sorbet, fresh berry coulis and almonds.	
Choux Chantilly (signature)	14
Choux pastries stuffed with homemade Chantilly cream.	
Crème Glacée Maison (3 Scoops)	13
Homemade Ice Cream and Sorbets <i>Ice cream: Vanilla, Banana Sorbet: Coconut, Strawberry</i>	
Poire Belle Hélène (gluten free)	13
Roasted half pear with vanilla ice cream, chocolate sauce and almonds.	
Croquembouche au Caramel (signature) - 1 piece	6
Stuffed choux pastry with fine Grand-Marnier French vanilla cream, topped with fresh blond caramel and sliced almonds.	
Tartelette aux Fruits Rouges de Saison (signature)	14
Short crust tart with fine pastry cream, fresh berries and Chantilly.	
Fondant au Chocolat Noir	15
Dark Lava chocolate cake with homemade coconut sorbet.	
Big Profiteroles (signature) - Popular Dessert & good to share!	18
Made with bittersweet dark chocolate and toasted almonds.	

Ports & Dessert Wines

House Port (ask your server)	19
Jurancon, Chateau Jolys 2019 (sweet white)	10

Liquors

Sambuca	18
Limoncello	14
Baileys / Kahlue / Amaretto	18
Kahlua	18
White Pear / Cherry Brandy	19
Ketel One	19
Belvedere	20
Hendrick's	20
Don Julio Blanco	20
Don Julio Reposado	20
Zacapa Rum, Solera, 23 yr.	20
Tullamore Dew Irish Whiskey	18
Balvenie 12 Years, Double Wood	22
Talisker 10 Years, Single Malt	22
Lagavulin 16 Years, Single Malt	26
Johnnie Walker Black Label	19
Woodford Reserve	20
Dewar's White Label	16
Cognac Hennessy XO	35
Grand Marnier	18
Cognac VSOP	18