



Georges French Bistro's

The Dessert selection

Opéra Cake | 13

Almond sponge cake caked in espresso, chocolate ganache, coffee mousse, finished with candied almonds

Crème Brûlée | 11

A traditional dessert, elevated to, delectable perfection.

Berry Pavlova | 14

A delicate meringue shell, vanilla bean custard, fresh berry compote, candied hazelnuts

Pâte à Choux Profiteroles | 12

Vanilla bean ice cream, puff pastry, chocolate ganache, brandy caramel, candied hazelnuts

Éclair | 12

Lemon Torte | 11

Chocolate Mousse Cake | 12

Nutella & Banana Crêpe | 11

Bananas Foster Crêpe | 12

The Coffee Bar

House Blend Coffee | 4

Spice Merchant French Press | 8 | 14

House Roast, Arctic Spice, Decaf

Espresso | 4 | 7 dbl

Cappuccino | 7 Café au Lait | 7

Café Mocha | 7

Iced Arctic | 9

Arctic Spice French Press, brandy caramel, splash cream

Affogato | 9

Vanilla bean ice cream, brandy caramel, espresso



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The Liquid Desserts

Salted Caramel White Russian

Caramel vodka, Kahlua, Frangelico, cream, caramel rimmed glass, whipped cream, amarena cherry

Café Amaro

espresso and J. Rieger Caffè Amaro served side-by-side

Affogato Martini

Vanilla vodka, Frangelico, Crème de Cacao, ice cream, topped with espresso tableside

Espresso Martini

Fresh Espresso, classified blend of liqueurs. Cream upon request.

For after dinner...

We continually strive to keep the best spirits available, to offer you a wide and varied selection of the finest and most desired beverages.

Ask your server about the spirits, currently available.

SPOTLIGHT SPIRIT

