

# THE SAINT LOUIS ROOM

## ~ DESSERT MENU ~

### **WARM CHOCOLATE FONDANT**

with rhubarb and tapioca pearl

### **PISTACHIO FRANGIPANE**

with strawberries and homemade lemon frozen yogurt

### **LIME "DACQUOISE"**

with pina colada sorbet and fresh tropical fruits

### **NOUGAT GLACÉ WITH BERRY SAUCE**

(very light frozen mousse with caramelized almond crunch and confit fruits)

### **SABLÉ BRETON TARTLET**

with chocolate custard and fresh raspberries

### **"RELIGIEUSE"**

with lime custard, violet marshmallow and white chocolate crunch

### **"PROFITEROLES AU CHOCOLAT"**

miniature cream puffs filled with homemade Tahitian vanilla ice cream  
and warm valrhona chocolate sauce

### **RASPBERRY PETITE CLAFOUTIS**

pistachio mascarpone cream, fresh raspberries

### **BAKED ALASKA**

(flambéed tableside - for two only)  
homemade kona coffee ice cream baked Alaska

### **FRESH SEASONAL BERRIES** (crème fraîche available)

### **SOUFFLE OF THE DAY**

### **CRÊPES SUZETTE** (prepared tableside, for two or more)

**ICE CREAM, SUNDAES AND DIABETIC DESSERTS ALSO AVAILABLE** - ask your captain