PETIT LOUIS BISTRO

EXECUTIVE PASTRY CHEF
Travis Marley

RESTAURATEURS:
Tony Foreman & Cindy Wolf

DESSERTS

fromages

FROMAGES Selection of cheeses with Grilled Baguette, Seasonal Fruit **12.00**

BÛCHERON bloomy rind, creamy, goat's milk *Loire*

MORBIER rich, creamy, cow's milk *Jura*

ROQUEFORT rich, creamy blue cheese, sheep's milk *Aveyron*

desserts et ses vins liquoreux

CHAUSSON au CHOCOLAT Chocolate Banana Chausson, Vanilla Bean Anglaise, Walnuts **8.00**

Sauternes, Château Gravas 2010 late-harvest white; honeyed pear & candied orange (3 oz) 11.00

MOUSSE au CHOCOLAT Valrhona Chocolate Mousse, Espresso, Grand Marnier, Chantilly Cream **9.00**

Banyuls, Vial-Magnères 2012 soft textured red, black currants, cocoa nibs & cloves (3 oz) 13.00

TARTELETTE aux FRUITS Mango Passionfruit Tart, Grapefruit Marmalade, Coconut Ice Cream **9.00**

Pacherenc du Vic-Bilh, Château d'Aydie 2010 sweet white ripe apricot, nectarine, honeysuckle (3 oz) ... 10.00

PROFITEROLES Caramel Ice Cream, Carmelized Nuts, Warm Chocolate Sauce **8.00**

Maydie, Château d'Aydie 2011 dark velvety red fruits, hints of nuts and chocolate (3 oz) 13.00

CRÈME BRÛLÉE Tahitian Vanilla, Caramelized Sugar, Chantilly Cream **8.00**

Sauternes, Château Gravas 2010 late-harvest white; honeyed pear & candied orange (3 oz) 11.00

FRUIT de SAISON Slow Roasted Pineapple, Campari, Vanilla Ice Cream **8.00**

Pacherenc du Vic-Bilh, Château d'Aydie 2010 sweet white; ripe apricot, nectarine, honeysuckle (3 oz) .. 10.00

GLACES et SORBETS Housemade Ice Creams & Sorbets **7.00**

GOUSSE de VANILLE vanilla bean ice

CHOCOLAT chocolate ice cream

POMME VERTE granny smith apple sorbet

POIRE RÔTI roasted pear sorbet

FRAMBOISE et au VIN ROUGE raspberry red wine sorbet

mignardises

BONBONS Assorted, Seasonal Flavors ..... **1.50 ea**

Maydie, Château Aydie 2011 fortified red; dark chocolate, black raspberry, fine tannins (3 oz) 13

PETITS FOURS SECS Cannelé Bordelais; Madeleine; Pâte de Fruit; Financier, Macaron ..... **1.75 ea**

Sauternes, Château Gravas 2010 late-harvest white; honeyed pear & candied orange (3 oz) 11

VISITEZ LE COMPTOIR

PÂTISSERIES, VIENNOISERIES, LIGHT FARE & SERIOUS COFFEE PROGRAM

Le Comptoir opens daily at 8 AM

A Gratuity of 19% is suggested to parties larger than 7.

For Substitutions & Custom Preparations please add $1 per dish. We fry in 100% peanut oil.