

Petit Robert
CENTRAL
Bistro

DESSERT MENU

NOS FROMAGES	3./cut
a selection of local & imported cheese sold by the cut ask your server for daily selections	
CHOCOLATE GANACHE TART	8.
warm chocolate ganache in a buttery pie shell with orange marmalade sauce and salted caramel ice cream	
CRÊPE AUX BANANES	9.
warm crêpes folded around vanilla pastry cream and bananas, served with vanilla ice cream	
OPERA GATEAU	10.
layers of almond sponge cake, coffee buttercream and chocolate ganache, served with raspberry coulis and hazelnut praline	
APPLE GALETTE	8.
fuji apples baked in a flaky crust served with cinnamon crème anglaise	
SORBETS MAISON	7.
served in a crispy tuile cookie ask your server for daily selections	
ONE GIANT PROFITEROLE	7.
served with vanilla cream & fudge sauce AS FEATURED IN BOSTON'S STUFF MAGAZINE!	
BAKED ALASKA	9.
black raspberry and vanilla ice cream with a layer of vanilla génoise cake, covered with toasted meringue	
MOUSSE AU CHOCOLAT, LANGUE DE CHAT	8.
rich chocolate mousse, whipped cream served with a thin vanilla wafer	
MACARONS	8.
assortment of classic Parisian almond meringue sandwich cookies	
SEASONAL SOUFFLÉ	12.
all soufflés are made to order; please allow 20-25 minutes	