



CAFÉ PRESSE

NOS DESSERTS

All our desserts are made in-house

Gâteaux moelleux au chocolat et sa glace aux noisettes <i>"Dense dark chocolate cake served with hazelnut ice cream"</i>	\$5.00
Tarte au citron et sa compote de rhubarbe <i>"Baked lemon tart in a sweet pastry crust served with rhubarb compote"</i>	\$5.00
Riz à crème de noix de coco <i>"Coconut rice pudding served with toasted almonds and a vanilla butter cookie"</i>	\$5.00
Glace ou sorbet du jour <i>"Two scoops of ice cream or sorbet of the day, served with a cookie"</i>	\$5.00
Glace à la vanille et sa sauce au chocolat <i>"Two scoops of vanilla ice cream served with warm chocolate sauce"</i>	\$5.00

LES CONFISERIES

Our house made confections

Caramels au beurre <i>"House made butter caramels, individually wrapped"</i>	\$.75 /piece
Chocolat Chaud <i>"Parisian-style hot chocolate made to order and served with whipped cream"</i>	\$5.00
Assiette de biscuits sucrés <i>"A plate of house made cookies"</i>	\$3.00

VINS DESSERTS

Porto Rocha: Ruby, Tawny or Dry White	\$6.00
Bacalhôa Moscatel de Setubal, D.O. Colheita, 2004	\$7.00
Les Clos de Paulilles Banyuls	\$7.00
Les Vignerons de Septimanie «Petit Grain» Muscat de Saint Jean de Minervois	\$7.00

Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.
Café Presse 1117 12th Avenue, Seattle, WA 98122 www.cafepresseseattle.com