



APRÈS

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CLASSIC CRÈME BRÛLÉE

14.00

Brûlée vanillia custard topped with candied hard sugar and fresh berries.

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CHOCOLATE BABKA

13.00

Sweet braided chocolate bread loaf served over creme anglaise.

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PHYLLO WRAPPED CHEESECAKE

14.00

Vanilla cheesecake baked in a phyllo pastry topped with warm Collingwood Whisky caramel sauce, caramelized local apples and house-made granola.

BMP
CANADA

“First bake the strudel, then sit down and ponder.”
– Austrian Proverb