

The book cover has a yellow background with a grid of 48 small, identical appetizers (possibly canapés) arranged in 6 rows and 8 columns. A large, light blue silhouette of the Eiffel Tower is centered on the page, with a small French flag (blue, white, and red) at its top. The title 'CHEFS DE FRANCE' is printed in a large, blue, serif font across the middle of the tower. Below the title, the names of the chefs are listed in a smaller, red, sans-serif font. The entire cover is framed by a decorative border of red and blue braided lines. The publisher's name 'VAVRO' is located in the bottom right corner.

# CHEFS DE FRANCE

PAUL BOCUSE • GASTON LENÔTRE • ROGER VERGÉ

VAVRO



**Délices et Gourmandises**

**Crème brûlée**

Vanilla crème brûlée

**Gâteau au chocolat**

Chocolate-mousse cake, vanilla ice cream

**Crêpe à la pomme et cannelle, glace vanille,  
caramel jus de pommes**

Crêpe filled with cinnamon, apple,  
vanilla ice cream and apple caramel sauce

**Assiette de sorbets du jour**

Daily assortment of fresh sorbets

**Profiteroles au chocolat**

Puff choux with vanilla ice cream and chocolate sauce

Desserts \$8.99

**Pour nos desserts, les chefs vous recommandent  
Le champagne Nicolas Feuillatte**

For our desserts we recommend the champagne  
Nicolas Feuillatte

**Cafés et Digestifs  
Coffees**

<b>Café</b>	
100% Colombian coffee, regular or decaffeinated	2.99
<b>Café express</b>	
Espresso coffee	3.79
<b>Café Cappuccino</b>	3.99
<b>Café au Grand-Marnier</b>	
Coffee with Grand-Marnier and whipped cream	8.00
<b>Café B&amp;B</b>	
Coffee with a blend of Benedictine and Cognac and whipped cream	8.00

**Cordials**

Armagnac	8.00
Grand Marnier	7.75
Calvados Châteaux du Breuil	7.75
Cognac Courvoisier	7.75
Cognac Fine Champagne V.S.O.P. Remy Martin	9.75