

desserts menu

de noix coco crème brûlée

coconut-vanilla custard, caramelized turbinado sugar,
pineapple tuille

\$7

profiteroles

vanilla bean gelato, chocolate sauce,
strawberries, candied pistachios

\$9

tarte au citron

traditional lemon curd tart, chantilly cream,
fresh blueberries

\$8

clafoutis aux bleuets

baked blueberry pudding, vanilla gelato,
rhubarb coulis

\$9

pot de chocolat

warm dark chocolate truffle cake, crème fraîche, berries

\$7

glaces

assortment of gelato & sorbet,
Provençal butter cookie

\$2 [per scoop]

cheese tasting

artisan cheese selection,
quince paste, grilled bread

\$16

conscious coffees

american **1.75**

espresso **1.50/2.00** [double]

cappuccino **2.50**

latte **3.00**

mateo offers a selection of unique local

pekoe teas 2.50