

## DESSERT

### CRÈME BRÛLÉE CLASSIQUE

10

*or flambéed with cherry schnapps (+€1)*

### APPLE TART

*Atländ apple on fine puff pastry and vanilla ice cream (needs 20 min)*

11.50

### SALPICON OF PINEAPPLE AND PASSION FRUIT

*with coconut panna cotta and rum-raisin ice cream*

10.50

### COULAND AU CHOCOLAT

*with orange, Grand Marnier and yoghurt ice cream*

12.50

Valrhona  
chocolate truffles  
4.80

A selection of macaroons  
6  
each further macaroon 1.90

## COFFEE SPECIALITIES

Café Crème .....2.90

Espresso .....2.50

Double Espresso .....3.90

Café au Lait .....3.70

Cappuccino .....3.20

Latte Macchiato.....3.70

Tea .....3

Hot chocolate .....3.80

Frapos Special .....4.50

## SELECTIONS OF CHEESES

### SELECTION OF UNPASTEURISED FRENCH CHEESES

**Camembert de Normandie AOP Isigny from Xavier David**  
*matured for three weeks, a soft, straightforward taste*

**Comté AOP Fort Saint Antoine Symphonie**  
*matured for 16 to 24 months, bursting with flavour*

**Accompanied by baguette fresh from the oven and fruity bread.**

12.50