

10.50 - DESSERT - 10.50

CRÈME BRÛLÉE CLASSIQUE

or flambéed with cherry schnapps (+€1)

PASSION FRUIT TARTLET

with mango and Valrhona milk chocolate

CARLS RUM BABA À LA MARTINIQUE

with whipped vanilla cream and marinated pineapple

CHOCOLATE CAKE

with a pain d'épices sauce and mandarin sorbet

Valrhona
chocolate truffles
4.80

A selection of macaroons
6
each further macaroon 1.90

COFFEE SPECIALITIES

Café Crème2.80	Café au Lait3.50	Tea2.80
Espresso2.40	Cappuccino3.10	Hot chocolate3.50
Double Espresso3.90	Latte Macchiato.....3.20	Frapos Special4.50

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