

## 10.50 - DESSERT - 10.50

**CRÈME BRÛLÉE CLASSIQUE**  
*or flambéed with cherry schnapps (+€1)*

**"CARLS OPÉRA"**  
*with vanilla ice cream and coffee crème*

**POACHED PEAR**  
*with a sauce chocolat, caramel ice cream and roasted almonds*

**APPLE-CINNAMON CRUMBLE**  
*with buttermild ice cream*

**Valrhona**  
**chocolate truffles**  
4.80

**A selection of macaroons**  
6  
*each further macaroon 1.90*

### COFFEE SPECIALITIES

Café Crème .....2.80	Café au Lait .....3.50	Tea .....2.80
Espresso .....2.40	Cappuccino .....3.10	Hot chocolate .....3.50
Double Espresso .....3.90	Latte Macchiato.....3.20	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