

10.50 - DESSERT - 10.50

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

BABA AU RHUM
with pineapple, chantilly and lime

COULANT AU CHOCOLAT VALRHONA
bourbon vanilla ice cream and caramel sauce

MILK CHOCOLATE GANACHE "GUANAJA LACTÉE"
with strawberry and pistachio crumble

**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.

10.50