

DESSERT

CRÈME BRÛLÉE CLASSIQUE

10

VALRHONA CHOCOLAT MOUSSE

with williamspears, ginger and almond

12.50

PLUM CRUMBLE

with sour ice cream and reduction of mulled wine

11.50

TARTE TATIN

from " Altländer" apples with chantilly cream

11

Valrhona
chocolate truffles

4.80

A selection of macaroons

6

each further macaroon 2.50

COFFEE SPECIALITIES

Café Crème2.90

Espresso2.90

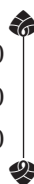
Double Espresso4.50



Frapo Special4.40

Cappuccino4.20

Latte Macchiato.....4.40



Tea3.50

Frapo Spezial4.50

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

12.50