



**dessert • lunch • snacks**

## **CAKES**

WARM APPLE PIE With almond paste and vanilla ice cream	€ 7,50
CHOCOLADE MUD CAKE With jam and whipped cream	€ 7,50
FRENCH LEMON PIE With crème fraiche	€ 7,00
CARROTFIGNUTCHOCOLATECAKE With a topping of cream cheese	€ 7,00
CARAMELCHEESECAKE With caramel sauce	€ 7,50



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<b>SWEETBALLS</b>	€ 10,50
4 profiteroles filled with milk chocolate mousse and a crispy layer of milk chocolate and peanuts, with caramel sauce	
<b>CRÉPE SUZETTE</b>	€ 10,50
Thin warm pancake with vanilla ice cream, orange sauce and Grand Marnier	
<b>TIRAMISU</b>	€ 10,50
Made with Licor 43, served with mocha ice cream	
<b>MOELLEUX AU CHOCOLAT</b>	€ 10,50
Warm chocolate lava cake served with red fruit	
<b>CRÈME BRÛLÉE</b>	€ 9,00
With burned cane sugar	
<b>DAME NOIR DESSERTBAR</b>	€ 10,50
Chocolate ice cream with warm vanilla-Sambuca sauce and whipped cream	
<b>DAME BLANCHE DESSERTBAR</b>	€ 10,50
Vanilla ice cream with warm chocolate-Baileys sauce and whipped cream	
<b>PANNACOTTA</b>	€ 9,50
Made with white chocolate, served with passion fruit and orange sorbet ice cream	



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TARTE TATIN	€ 12,50
Made with pear, dates, almond paste, figs and pecans, served with cinnamon ice cream	
TARTUFO	€ 11,50
Big chocolate ice cream ball, filled with a Jack Daniels chocolate truffle, served with a red currant sauce	
CHEESE PLATTER	(price per piece) € 4,00
Ask the staff about the different cheeses of the day. Served with walnuts, grapes and fig-port jam	

### DRINK DESSERTS

SCROPPINO	€ 10,00
Lemon ice cream (milk-based) with vodka and prosecco	
ORANGINO	€ 10,00
Orange sorbet ice cream with cognac and prosecco	
STRAWBERRYCOCKTAIL	€ 10,00
Made with fresh strawberries, Grand Marnier and prosecco	
VANILLA-ICECREAM-KAHLUACOFFEE	€ 10,00
ALCOHOL-FREE-COCKTAIL	€ 8,50
Fresh orange juice, ginger ale, cane sugar, lemon, strawberry and mint.	