



**Sweet course**

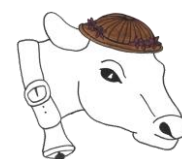
Tartlet with cooked wine or walnut caramel or lemon or raspberries or blueberries or blackberries	Fr.	6,50
- with scoop of vanilla ice cream	Fr.	10,00
Fruit pie (seasonal fruit) or pear and chocolate tart	Fr.	6,50
Crème brûlée	Fr.	9,00
Meringue and double cream	Fr.	9,50
Meringue, two scoops of vanilla and wild berries ice cream, double cream	Fr.	11,50
The Gros-Mont rock garden (vanilla ice cream, meringue, raspberries, coulis, cream)	Fr.	10,50
Morello cherries in kirsch, vanilla ice cream	Fr.	10,50
Berries, double cream	Fr.	10,50
1 scoop of vanilla ice cream, with liqueur cream Appenzeller	Fr.	6,50
Cup Anne (chocolate ice cream, raspberry sorbet, raspberries, coulis)	Fr.	11,50
Sorbet with alcohol (apricot - lemon - raspberry - apple - pear)	Fr.	11,50
Iced coffee	Fr.	11,50
Dame blanche (Coupe Dänemark)	Fr.	11,50
Iced chocolate	Fr.	11,50
Wild berries , meringue, ice cream, double cream	Fr.	14,50
Sweets with cooked wine (meringue with cooked wine, cooked wine cream with poched pear, ,1 scoop of cooked wine ice cream)	Fr.	11,50
Pastry chef's plate mini Bullois, chocolate meringue, 1 scoop of vanilla ice cream, double cream	Fr.	12,50
Café gourmand coffee served with regional sweets	Fr.	12,50

**Ice cream**

**Sorbet**

Artisan ice cream from Fabien Gobet, farmer in Chavannes-les-Forts

Caramel	Apple
Chocolate	Apricot
Coffe	Lemon
Jamaïque	Passion fruit
Pistacchio	Pear
Vanilla	Pinapple
Vin cuit (reduced pear juice)	Raspberry
Walnut	Strawberry
Wild berries yogurt	



one scoop	Fr.	4,00
double cream supplement	Fr.	2,00