



Sweet course

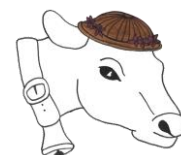
Tartlet with cooked wine or walnut caramel or lemon or raspberries or blueberries or blackberries	Fr.	6,50	
- with scoop of vanilla ice cream	Fr.	10,00	
Fruit pie (seasonal fruit) or pear and chocolate tart	Fr.	6,50	
Crème brûlée	Fr.	9,00	
Meringue and double cream	Fr.	9,50	
Meringue, two scoops of vanilla and wild berries ice cream, double cream	Fr.	10,50	
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	
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	
"Coupe à deux", cup of ice cream for two people	Fr.	23,00	
Café gourmand	coffee served with regional sweets	Fr.	11,50

Ice cream

Sorbet

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

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



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