

BUVETTE DES INVUETTES



Sweet course

Fruit pie (blueberry or seasonal fruit)	Fr.	5.50
"Tarte au vin cuit" (reduced pear juice pie)	Fr.	5.50
"Petit Jersey" (with fresh cheese)	Fr.	6.00
Meringue and double cream	Fr.	8.50
"Coupe des Invuettes" (cup with meringue-, strawberry-, and hazelnuts ice cream, strawberry topping)	Fr.	10.50
Morello cherries in kirsch, vanilla ice cream	Fr.	9.50
Meringue, two scoops of vanilla and wild berries ice cream, double cream	Fr.	9.50
Seasonal wild berries, double cream	Fr.	10.50
Sorbet with alcohol (raspberry or apricot or melon)	Fr.	10.50
Iced coffee	Fr.	10.50
Dame blanche (Coupe Dänemark)	Fr.	10.50
Iced chocolate	Fr.	10.50
Wild berries , meringue, ice cream, double cream	Fr.	13.50
"Coupe à deux", cup of ice cream for two people	Fr.	22.00
Café gourmand	coffee served with regional sweets	Fr. 9.50

Ice cream

Sorbet

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

Coffe	Apricot	
Caramel	Pinapple	
Chocolate	Lemon	
Jamaïque	Raspberry	
Meringue	Passion fruit	
Hazelnut	Melon	
Walnut	Blackberry	
Strawberry	Blueberry	
Pistacchio		
Vanilla		
Vin cuit (reduced pear juice)		
Wild berries yogurt	one scoop	Fr. 3.50
Yogurt flavor	double cream supplement	Fr. 2.00

The Biland family wish you the most pleasant moment in "Les Invuettes".