

BUVETTE DES INVUETTES



Sweet course

Tartlet with cooked wine or walnut caramel or lemon or raspberries or blueberries or blackberries	Fr.	5,50	
- with scoop of vanilla ice cream	Fr.	9,00	
Caramel cream	Fr.	6,00	
Chocolate mousse	Fr.	6,00	
Fruit pie (seasonal fruit)	Fr.	6,50	
Burnt cream	Fr.	8,50	
Meringue and double cream	Fr.	8,50	
Meringue, two scoops of vanilla and wild berries ice cream, double cream	Fr.	9,50	
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	
Sorbet with alcohol (apricot - lemon - raspberry - apple - pear)	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	
Ovomaltin	Pear	
Pistacchio	Apple	
Vanilla		
Vin cuit (reduced pear juice)		
Wild berries yogurt		one scoop Fr. 3,50
Yogurt flavor		double cream supplement Fr. 2,00

