

DESSERTS

Catalan creme brulee (#) <i>Crème catalane brûlée</i>	7,95€
Cold chocolate coulant with orange coulis, strawberry crumble and vanilla quenelle (#) <i>Coulant au chocolat froid avec coulis d'orange, crumble aux fraises et quenelle à la vanille</i>	7,95€
Tiramisu with coffee sauce (* #) <i>Tiramisu à la sauce au café</i>	7,95€
Chocolate dome with crunchy hazelnut (* + #) <i>Dôme chocolat croustillant noisette</i>	8,35€
Fig tart tatin with English cream (* #) <i>Tatin aux figues et crème anglaise</i>	7,95€
Lemon and meringue tartlet with blackcurrant (* + #) <i>Tartelette au citron meringué et à la groseille noire</i>	7,95€
Chocolate madness with orange coulis (* + #) <i>Folie au chocolat et coulis d'orange</i>	7,95€
Carrot cake (* + #) <i>Carrot cake</i>	7,95€
Red berry cheesecake (* #) <i>Cheesecake aux fruits rouges</i>	8,35€
Chef's assorted pastries (* + #) <i>Assortiment de pâtisseries de la maison</i>	12,95€
Assorted cheese Tapa (* #) <i>Tapa d'Assortiment de fromages</i>	12,70€

ICE CREAMS AND SORBETS GLACES ET SORBETS

Lemon sorbet <i>Sorbet aux citron</i>	6,95€
Impala mango sorbet <i>Sorbet à la mangue Impala</i>	6,95€
Baked green apple sorbet <i>Sorbet aux pommes vertes au four</i>	6,95€
Strawberry ice cream (#) <i>Glace à la fraise</i>	6,95€
Vanilla ice cream with pods from Madagascar (#) <i>Glace vanille aux gousses de Madagascar</i>	6,95€
Old fashioned chocolate ice cream (#) <i>Glace au chocolat à l'ancienne Gelat de xocolata a la antiga</i>	6,95€
Plain Bulgarian yogurt ice cream (#) <i>Glace au yaourt bulgare nature</i>	6,95€
American Cookies Ice Cream (* #) <i>American Cookies Glace</i>	6,95€

*Not suitable for celiacs +Not suitable for nut allergy #Not suitable for lactose intolerant
*Non adapté aux cœliaques +Non adapté aux allergies fruits à coque #Non adapté intolérants au lactose



COFFEE EXPERIENCE

Café Solo (Espresso)	2,45€	Iced Macchiato	4,90€
Café Solo Descafeinado	2,45€	<i>Coffee, ice, milk foam</i>	
Americano	2,70€	Bombón	4,90€
Cortado	2,95€	<i>Coffee, condensed milk, milk foam</i>	
Café con leche	3,45€	Bombón dulce	4,90€
Espresso Macchiato	3,15€	<i>Coffee, dulce de leche, milk foam</i>	
<i>Coffee, milk foam</i>		Choco Surprise	6,95€
Cappuccino	3,90€	<i>Coffee, chocolate ice cream, cream</i>	
<i>Coffee, milk, milk foam, cocoa powder</i>		Vanilla Crocant-Cream	6,95€
Latte Macchiato	4,90€	<i>Coffee, vanilla ice cream, cream, almond</i>	
<i>Milk, coffee, milk foam</i>		Irish Cofee	8,50€
		<i>Coffee, whiskey, cream</i>	

TEAS THÉS

English Breakfast	3,80€
An exclusive selection of black tea with lots of character that will help you wake up and continue the day with energy.	
Darjeeling Black Tea	3,95€
From the high regions of Darjeeling, at the foot of the Himalayas, the classic five o'clock tea is born.	
Pu-Erh Red Tea	3,80€
A Pu-Erh red tea with kiwi, green tea, strawberries and hibiscus. Coming from traditional China and for centuries a well-kept secret for your diet.	
Té Verde	3,80€
The famous Moroccan tea in a sophisticated version. Green tea accompanied by peppermint, which will transport you to distant places.	

Masala Chai	3,95€
Ginger, cardamom, cinnamon, cloves and pepper mix with green tea and reveal the essence of India.	
Rooibos Relax	3,80€
Rooibos, lime, lemon balm and orange blossom, or what someone who knows a lot and loves you would prepare for you if they saw you stressed.	
Digestive	3,95€
An appetizing infusion of chamomile, fennel, mint and anise, ideal for a dinner with family and friends.	
Menta	3,95€
A fresh flavor will awaken your senses, you will notice the green smell of a pure field and the smoothness of dew drops.	
Manzanilla	3,80€
Any time will be good to drink this cocktail of chamomile flowers, summer sun and lots of love.	

We have a liquor and cocktail menu available
Nous disposons d'une carte de liqueurs et de cocktails