



## DESSERTS & DRINKS

### CHEESE SELECTION

<b>Curd Cheese</b>	
Nature	4.50
Double Cream	4.80
Red berry coulis	4.80
Apple compote and red berry coulis	5.50
<b>Abondance Cheese or Tonnelet</b>	5.50
<b>Cheese Platter</b>	14.50
Abondance fermier with raw milk, Swiss Tome with ail des Ours, Goat dry tonneau Charolais , Goat fresh Tonnelet	

### « SIGNATURE » DESSERTS

<b>Traditional Rum baba</b> Whipped cream, Havana rum	9.50
<b>Vacherin with Fresh Fruits</b>	9.80
Homemade Meringues, ice creams, whipped cream and red berry coulis	
<b>Traditional waffles</b>	
«Whipped cream and Chocolate »or« Whipped cream and apple compote»	9.10
«Whipped cream, Chocolate and Apple purée »	9.50

### DESSERTS

<b>"Domino" Waffles with Café Paul Bocuse</b>	7.80
Small caramelized waffles	
<b>"Cardinale" Strawberries and Raspberries</b>	11.00
Vanilla ice cream, whipped cream and red berry coulis	
<b>Café Bocuse Delice</b>	11.20
Biscuit base with nuts, mousseline cream with coffee and english custard	
<b>« Valrhona » dark chocolate Tart with a melting heart</b>	9.50
Vanilla ice cream	
<b>Selection of sorbets</b>	8.80
Selection of 5 flavours, with an almond financier	
<b>Strawberries and raspberries</b>	10.50
Plain, with sugar or whipped cream	

*Please refer to your head waiter in case of allergies or food restrictions.*

*All information concerning allergies can be found at the reception desk.*

*Net prices in euros, taxes et service included. The establishment does not accept payments by checks.  
Pour une garantie de fraîcheur irréprochable, certains desserts peuvent manquer momentanément à la carte.*



**HOME BRAND CAFE *Paul Bocuse* SENSATION ELABORATED IN  
COLLABORATION WITH A MASTER ARTISAN FRENCH ROASTER**

<b>Espresso Café Paul Bocuse Sensation</b>	<b>2.50</b>
100% Arabica, blend of 3 fine arabicas: Brasil, Colombia, Ethiopia	
<b>Ristretto Café Paul Bocuse Sensation</b>	<b>2.50</b>
<b>Espresso Café Paul Bocuse Harmonie</b> Decaffeinated Café	<b>2.50</b>
<b>Espresso Macchiato</b>	<b>3.00</b>
Café Paul Bocuse Sensation topped with milk foam	
<b>Cappuccino</b> Café long Paul Bocuse Sensation, topped with milk foam	<b>5.00</b>

**TEAS & INFUSION**

<b>Sencha Calida</b> green tea, red berry flavour	<b>3.00</b>
<b>Mint Tea</b>	<b>3.00</b>
<b>Earl Grey Tea</b>	<b>3.00</b>
<b>Ceylan Tea</b>	<b>3.00</b>
<b>Chamomile</b> Infusion	<b>3.20</b>

**DIGESTIVES**

	(2cl)	(4cl)
<b>Marc Extra Egrappé V. Jacoulot</b>	<b>3.15</b>	<b>6.30</b>
<b>Calvados Daron (Propriétaire)</b>	<b>3.15</b>	<b>6.30</b>
<b>Eaux de Vie Blanches Saint Florian</b> (Prune, Framboise, Poire Williams, Mirabelle, Kirsch)	<b>3.15</b>	<b>6.30</b>
<b>Liquors</b> Grand-Marnier, Manzana, Marie Brizard, Verveine Baileys, Chartreuse, Cointreau, Get 27, Get 31	<b>3.15</b>	<b>6.30</b>
<b>Bas Armagnac Cerbois V.S.O.P</b>	<b>3.15</b>	<b>6.30</b>
<b>Cognac Fine de Cognac Hennessy</b>	<b>3.65</b>	<b>7.30</b>

**CHAMPAGNE (75cl)**

<b>Mumm Brut – Cordon Rouge</b>	<b>89.00</b>
<b>La coupe (12cl)</b>	<b>13.90</b>
<b>Alain Thiénot Brut Rosé</b>	<b>76.50</b>
<b>La coupe (12cl)</b>	<b>11.70</b>