



Dessert Menu


Sweet Temptations

Bavarian Crème

With fresh fruits and mixed berries sauce

a, g

Ice Cream

Ice cream cup "Blue Moon" 

Blueberry ice cream with Blue Curaçao and peaches

a, d, g, h, i, m

The Healthy Choice

Peach ragout with pistachio nuts

h


Fruit Plate

Cantaloupe, orange, pineapple and strawberries

Cheese Plate

*Limburger, Tête de Moine and Le Gruyère with Carr's crackers,
walnuts, grapes and fig mustard*

d, g, h, i

 = Local specialty

a = eggs / b = peanuts / c = fish / d = cereals containing gluten (wheat, rye, barley, oats, spelt, kamut/khorasan or their hybrid strains) / e = crustaceans / f = lupines / g = milk and milk products (including lactose) / h = nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut and Queensland nut) / i = sulphur dioxide and sulfites at concentrations of more than 10mg/ j =celery / k = mustard / l = sesame seed / m = soy, soybeans / n = molluscs



Dessert Wine Recommendation

Sauternes – Deuxième Grand Cru Classé

Château Doisy-Dubroca – France - 14% Vol.

Sauternes is a French sweet wine from the Sauternais region of the Graves section in Bordeaux. Sauternes is made from Sémillon, Sauvignon blanc, and Muscadelle grapes that have been affected by Botrytis cinerea, also known as noble rot. This causes the grapes to become partially raisined, resulting in concentrated and distinctively flavored wines. very intense, complex, fruity, well balanced, and full of character

€ 5.90

Digestives

Cointreau	4 cl (1.36 oz)	€ 5.20
Kahlúa	4 cl (1.36 oz)	€ 5.20
Bénédictine	4 cl (1.36 oz)	€ 5.20

Hot Beverages

Tea

Choose from our selection of specially selected tea; English breakfast, green tea, peppermint, Earl Grey, Rooibos vanilla herb, lemon ginger tea

Coffee

Freshly brewed coffee and decaffeinated coffee, cappuccino, latte macchiato, espresso, mocha

Hot chocolate