

# Cheese

- Farmstead Reblochon AOP des Narcisses and Tomme de Saint Ours cheeses  
(Reblochon fermier AOP des Narcisses et Tomme de Saint Ours) ..... 6,90  
Mixed salad leaves.

# Sweet treats

- The exceptional Gruyère double cream (L'Exceptionnelle Crème Double de la Gruyère) ..... 9,90  
A unique cream, served with red berries and Botterens meringue.
- Biscuit de Savoie rum baba (Gros baba en biscuit de Savoie) ..... 9,00  
Whipped cream with mascarpone, infused rum.
- Summer opera by Philippe Rigollot (L'Opéra d'été by Philippe Rigollot) ..... 9,50  
World patisserie champion and « Meilleur Ouvrier de France ».  
Biscuit with lime zest, raspberry confit and cream, light sudachi citrus mousse, almond sablé.
- Frozen Grand marnier soufflé (Soufflé glacé au Grand Marnier) ..... 8,30  
The crème de la crème of frozen soufflés with orange liqueur.
- Classic crème brûlée (Crème brûlée La Vraie) ..... 7,50  
Eggs, cream, brown sugar.
- Seasonal strawberry soup (Soupe de fraises de saison) ..... 8,00  
Bourbon vanilla ice cream.
- Deconstructed lemon tart in a verrine (Tarte au citron cassée dans la verrine) ..... 7,50  
Lemon curd, crispy biscuit, whipped cream, Valrhona crunchy pearls.
- Raspberry tiramisu (Tiramisu framboise) ..... 8,20  
Fresh raspberries, mascarpone, biscuit and raspberry coulis.
- Valrhona dark chocolate mousse (Mousse au chocolat Valrhona) ..... 8,20  
Large pure-butter madeleine.
- Fresh pineapple bodega with a mojito twist (Bodéga d'ananas frais à la saveur Mojito) ..... 7,90  
Fresh pineapple, mojito sorbet, Caribbean syrup.
- Coffee with a selection of mini-desserts (Café gourmand) ..... 9,00  
Mini choco-hazelnut fritter, strawberry soup, chocolate mousse, lemon curd,  
creamed chestnut Mont-Blanc and whipped cream, scoop of ice cream.

# Ice cream pots

- **Café liégeois** ..... 7,90  
Coffee ice cream, iced coffee, whipped cream and grilled almonds.
- **Mont-Blanc** ..... 8,70  
Sweet chestnut and vanilla ice creams, sweet chestnut cream whipped cream, candied sweet chestnut and caramel sauce.
- **Bilberry melba (Myrtilles melba)** ..... 8,00  
Vanilla and bilberry ice creams, whipped cream and bilberry coulis.
- **Dame Blanche** ..... 7,90  
Triple vanilla ice cream, small pot of hot Valrhona chocolate and whipped cream.
- **Gourmet pot (Pot gourmand)** ..... 8,20  
Pear, lemon, strawberry and mojito sorbets, whipped cream, Oreo cookie chips, fruit coulis.
- **Pineapple mojito (Mojito ananas)** ..... 8,50  
Fresh pineapple, vanilla ice cream, strawberry and mojito sorbets, Caribbean syrup, whipped cream, toasted coconut.
- **3 scoops of ice cream or sorbet (3 boules de crèmes glacées et sorbets)** ..... 6,50  
Flavours: Madagascan vanilla, Colombian arabica coffee, Génépi with mountain cream, Ardèche sweet chestnut, Sicilian lemon, pear with poire Williams brandy, strawberry, rum mojito.
- **Colonel Savoyard** ..... 7,80  
Lemon sorbet and Marc de Savoie liqueur • 3cl
- **Sir William's** ..... 7,80  
Pear sorbet poire and pear liqueur • 3 cl
- **Mountain pasture ice cream (Alpage)** ..... 7,80  
Génépi ice cream and Génépi liqueur • 3cl

To round your meal off,  
we suggest the following:

- **Savoyard coffee (Café Savoyard)** ..... 8,00  
Created in the mountains one very cold evening,  
it combines the aroma of coffee, Marc de Savoie liquor and creame.
- **Coffee & Baci di Dama** ..... 6,00  
Espresso served with Piedmont hazelnut chocolate-filled biscuits.
- **Grolle friendship cup (2 people min / per person) (Grolle de l'amitié)** ..... 5,00  
In the old days, the Savoyard shepherds used to pour coffee and brandy into their clogs.  
We make it with coffee, sugar and Marc de Savoie flambéed liquor.  
Drink with friends without putting the cup down.
- **Pierre-Emmanuel's brandy selection (Le panier de gnôles de Pierre-Emmanuel)** ..... 8,50