

Cheeses

Selection of seasonal fully-matured cheeses 15.50 €

Desserts of the day

Fresh fruit salad 9.50 €

Dessert 9.50 €

Tart 9.50 €

Red fruits assortment 15 €

Ice-cream and sorbets

Assortment of Ice-cream and sorbets 10.50 €

(Ice-cream : Vanilla, Chocolate, Coffee, Lilac, Grapes and rum, Yogurt, Hazelnut
Sorbet : Lemon, Raspberry, Mango, Apple)

Lilac Cup 13.50 €

Lilac ice-cream, raspberry, dragée, Chantilly cream

Baba Close Cup 13.50 €

Grapes and rum ice-cream, baba, Chantilly cream, cherry

Strawberry and Frozen yogurt 13.50 €

Yogurt ice-cream, strawberries, Chantilly cream, strawberry coulis

Matisse Cup 13.50 €

Vanilla ice-cream, caramelized Macadamia nuts, Chantilly cream, caramel sauce

White Lady 11.50 €

Vanilla ice-cream, hot chocolate sauce, Chantilly cream, caramelized almonds

Coffee ice-cream 11.50 €

Topped with cream

Chocolate ice-cream 11.50 €

Topped with cream

Our suggestions

Red fruits Napoleon 15 € ** 12 €

Greek yogurt in Panna Ricotta style,
kiwi fruit tartar flavoured with basil 11 €

Chocolate and Hazelnut surprise 15 €

The great classics of “La Closerie”

Olive oil Tatin tart,
Dulcey Chantilly cream, apple sorbet 15 €

Chocolate profiteroles 13 € ** 9.50 €

Napoleon 12 € ** 7.50 €

Rum baba 12.50 € ** 7 €

Crepe « Suzette » 15.50 € ** 12 €

Vanilla crème brûlée 11 €

*** in little sweet*

All taxes included

Realized by William Lamagnère and his team