



Chocolate Symphony

Dark chocolate cake, milk chocolate mousse, white chocolate sherbet

Crisp Almond Tuiles with Passion Fruit Custard

Decorated with sliced banana and fresh raspberries

Low Carb Espresso Custard

Cinnamon flavored espresso cream served with a lemon twist and whipped cream

Fimplicity

Crème Brulée

Caramelized vanilla custard

New York Style Cheesecake

Raspberry sauce

Fresh Berry and Apple Pastry

Fugar Free

Baked filo dough topped with fresh berries, ground hazelnut and cacao powder together with fresh fruit purée

Blueberry Ice Cream

Trozen Dessert

Ice Coupe Crunchy Nut

Vanilla ice cream with caramel sauce, Frangelico, whipped cream and crunchy nut crackles

Refreshing Campari Mandarin Sherbet

Premium Ice Creams

Pecan-Caramel, Chocolate-Mint, Raspberry

Lime Frozen Yogurt

Hot Chocolate or Caramel Sauce

Gourmandises

International Cheese Board

Five of our bestselling cheeses, selected specially for their flavor and presentation.

Stilton

Pyrenees

Livarot

St. Marcellin

Appenzeller

Offered with a glass of Port Wine, served with assorted crackers, French bread and butter