

Le plaisir sucré

Our pastry chef Amélie LABESSE, who has worked in such fine establishments as Marc Meurin's restaurants, the Westminster and Racines, offers you this interlude of happiness through her home-made creations.

Cookie white chocolate **4€**

White chocolate 35% Ivory from chez Valrhona. Smooth and vanilla flavoured

Cookie black chocolate **4€**

Black chocolate 66% Caribbean from chez Valrhona. Spicy and slightly woody

Cookie milk chocolate **4€**

Milk chocolate 40% Jivara from chez Valrhona. Creamy tone, with notes of vanilla and malt

Crêpe nature **3€**

Crêpe with sugar or vergeoise **4€**

Crêpe with chocolate spread or caramel home-made **5€**

Traveller's biscuit (as inspired by our Chef) **6€**

Choice of pastry **10€**

Cafeteria

*Coffee? Hot tea? Hot chocolate? Cold drinks?
Please consult our drinks menu!*