

## CHEESES

COTTAGE CHEESE SERVED WITH BRESSE CREAM OR WITH GARLIC AND HERBS  
OR WITH RED FRUITS COULIS

CHEESE DIP AS IN LYON

SIDE PLATE OF MATURE CHEESE OR  
DELICIOUS BRILLAT SAVARIN

8 €

## DESSERTS

SOFT CHOCOLATE CAKE AND MOCHA ICE CREAM

ORANGE « GRAND-MÈRE BLANC » CAKE AND 4 FLOWERS SORBET

RED FRUITS ICED PAVLOVA

L'ECLAIR « PARIS-BRESSE »  
WITH SALTED BUTTER CARAMEL AND HONEY

THE FRENCH FINANCIER WITH ROASTED APRICOT AND ITS SHERBET

THIN BISCUIT WITH RASPBERRY DROPS

« DAME BLANCHE MERINGUÉE » WITH VANILLA AND CHOCOLATE

CARAMEL CREAM VANILLA FLAVOR

DAILY ICE-CREAM & SHERBET

12 €

CAFÉ DOUCEUR (*FEW SWEETS AND COFFEE*)

15 €

LE CHAMPAGNE GOURMAND (*FEW SWEETS AND A GLASS OF CHAMPAGNE*)

20 €

ALL OUR PUDDINGS ARE "HOME MADE" EXCEPT OUR ICE-CREAM AND SHERBET.

A CARD INDICATING ALLERGENS CONTAINED IN DISHES IS AT YOUR DISPOSAL ON REQUEST.

L'ANCIENNE AUBERGE – ETÉ 2022