

## CHEESE

EUR

Belgian and French cheese board .....	<b>19,00</b>
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* Caramelised granny-smith ravioli with herve cheese ( <i>minimum 2 persons</i> ) .....	<i>pp</i> <b>20,00</b>



## EVERGREEN

Vanilla ice-cream with hot chocolate sauce and crispy hazelnuts .....	<b>18,00</b>
Chocolate mousse with a slight coffee flavouring and a kumquats coulis, all with “synthetic sugar” .....	<b>18,00</b>
* Orange pancakes with burnt sugar .....	<b>18,00</b>
* Flambéed peaches in their juice ( <i>minimum 2 persons</i> ) .....	<i>pp</i> <b>25,00</b>



## NEW CREATIONS

Macerated peaches with a reduction of old balsamico vinegar, pineapple sorbet with kirsch .....	<b>20,00</b>
Crispy chocolate with coconut and white chocolate mille-feuille with cherries .....	<b>20,00</b>
* Forest fruit soufflé, nectarine granita and Eau de Villée espuma.....	<b>20,00</b>
* Our sweet trilogy : ( <i>per table, last orders : 13h15 and 21h15</i> ) .....	<i>pp</i> <b>32,00</b>
Macerated peaches with a reduction of old balsamico vinegar, pineapple sorbet with kirsch Crispy chocolate with coconut and white chocolate mille-feuille with cherries Forest fruit soufflé, nectarine granita and Eau de Villée espuma	



\* The warm cheese dish and desserts are to be ordered at the beginning of the meal.