EXQUISIT ICES

All our sundaes and profiteroles are served with rich vanilla whipped cream.

Uncle sam € 6,50

Indulge your sweet tooth! 3 scoops of ice cream (vanilla, coffee and salted butter caramel), brownie pieces and our special hot chocolate sauce.

€ 5,90 Dame blanche

For lovers of melting chocolate on vanilla ice cream.

€ 6,90 Signature sundae www

Indulgent, crunchy, sweet and tangy. Vanilla and raspberry ice cream, meringue, exotic fruit compote and toasted marshmallows on a skewer.

€ 5.90 Liégeois (caramel, coffee or chocolate)

2 scoops of ice cream, choice of caramel, chocolate or coffee, 1 scoop of vanilla ice cream, choice of hot chocolate, salted

butter caramel or coffee sauce, whipped cream. 2 scoops € 4,00

ice creams 3 scoops € 5,00

SORBETS: strawberry, lemon, raspberry.

ICE CREAMS: vanilla, chocolate, coffee, fleur de sel caramel.

Extra whipped cream or hot chocolate sauce : € 1,00

Extra charge for spirits 2 cl : € 3,10

2 choux € 4,90 3 choux € 5,90 4 choux € 6,90 **Profiteroles**

Choux buns, vanilla ice cream, chocolate sauce.



LOVE **APPLE**

A lovely Golden Delicious apple baked whole in the oven, browned with semi-salted butter and brown sugar. Our Love Apples are served on a crunchy oat and almond crumble.

Chocolate Love Apple € 5,50

Topped with our special hot chocolate sauce.

Salted butter caramel Love Apple € 5.50

Topped with our salted butter caramel sauce.

Classic Love Apple € 4,90

The original, for fruit lovers.

When Apple meets Brioche € 6.90

Tender brioche, meltingly soft apple, crunchy crumble, vanilla and salted butter caramel ice cream.

Do you have allergies? Please see information at the restaurant entrance - Some of our products are prepared from frozen (list available at the restaurant). Prices include taxes and service, drinks are not included. Design: agence-achille.fr - LA PATATERIE 09/2023 - PHOTOS FOR REFERENCE ONLY.









SOMETHING SWEET...

Pavlova with vanilla, mango and passion fruit Exotic fruit compote and red berry coulis, nestling on top of meringue and vanilla cream! A few crumble pieces.	6,50€
Speculoos stack Speculoos mousse and crushed speculoos, with the sweetness of salted butter caramel and vanilla whipped cream.	6,50€
Crème brûlée Bourbon vanilla and double cream, caramelised brown sugar.	5,50€
Gourmet waffle Belgian waffle, 1 scoop of vanilla ice cream, hot chocolate sauce, whipped cream.	6,50€
Fromage blanc with honey and granola A healthy and delicious option with oaty almond crumble and pumpkin seeds.	5,50€
Chocolate fondant Served warm, with oaty almond crumble and vanilla ice cream.	6,50€



LITTLE **TREATS**

COFFEE OR TEA WITH MINI DESSERTS

Café gourmand	6,90€

Coffee or tea, very chocolatey mini fondant, duo of mini verrines with exotic fruit and speculoos

Café profiterole 3,90€

Coffee or tea, profiterole.

DRINKS

Decaf coffee	2,00€
Espresso	2,00€
Café noisette	2,10€
Viennese coffee	4,50 €
Double espresso	3,90 €
Tea or herbal tea	2,80 €
Irish coffee 4 cl	7,50 €
Liqueur 4 cl	6,00€





TRANSLATE



