



# Desserts Menu

## Sweet Crepes

Choice of wheat flour or  
gluten-free buckwheat

# Menú de Postres



## Crepes dulces

A base de harina de  
trigo o trigo sarraceno

• <b>Butter</b> ( <i>Mantequilla</i> )	3,60€
• <b>Sugar</b> ( <i>Azúcar</i> )	3,40€
• <b>Honey</b> ( <i>Miel</i> )	5,10€
• <b>Butter, sugar</b> ( <i>Mantequilla, azúcar</i> )	4,00€
• <b>Jam, whipped cream*</b> ( <i>Mermelada, chantilly*</i> ): strawberry- raspberry - blueberry apricot ( <i>fresa - frambuesa - arándano - albaricoque</i> )	5,40€
• <b>House-made chocolate</b> ( <i>Chocolate casero</i> )	5,90€
• <b>House-made chocolate, whipped cream*</b> ( <i>Chocolate casero, chantilly*</i> )	6,50€
• <b>House-made chocolate, shredded coconut</b> ( <i>Chocolate casero, ralladura de coco</i> )	6,20€
• <b>Chesnut cream with rum</b> ( <i>Crema de castañas con ron</i> )	5,90€
• <b>Banana, House-made chocolate, whipped cream*</b> ( <i>Banana, chocolate casero, chantilly*</i> )	7,60€
• <b>Banana, Nutella, whipped cream*</b> ( <i>Banana, Nutella, chantilly*</i> )	7,90€
• <b>Lemon juice</b> ( <i>Jugo de limón</i> )	3,90€
• <b>Sugar, lemon</b> ( <i>Azúcar, limón</i> )	4,30€
• <b>Honey, lemon</b> ( <i>Miel, limón</i> )	6,00€
• <b>House-made salted butter caramel</b> ( <i>Caramelo salado casero</i> )	5,90€
• <b>House-made chocolate and house-made salted butter caramel</b> ( <i>Chocolate casero y caramelo salado casero</i> )	8,90€
• <b>Nutella</b>	6,20€
• <b>Nutella, whipped cream*</b> ( <i>Nutella, chantilly*</i> )	6,90€
• <b>Maple syrup</b> ( <i>Jarabe de arce</i> )	5,20€
• <b>Grand Marnier flambé</b> ( <i>Grand Marnier flambeado</i> )	6,90€

**Extra whipped cream:** 2,10€  
Extra de chantilly :

**Extra coconut:** 2,10€  
Extra de coco :

\*Vegan whipped cream made with vegetable oil - **Allergen information available upon request**

\*Chantilly vegana elaborada con aceite vegetal - **Lista de alérgenos disponible a petición**



## Our Sweet Crepes

Choice of wheat flour or  
gluten-free buckwheat

## Nuestras Crepes dulces

A base de harina de trigo  
o trigo sarraceno



- **La Caraïbes** : house-made chocolate, banana, coconut, rum, whipped cream\*, **10,10€**  
rum raisin ice cream (*chocolate casero, banana, coco, ron, chantilly\*, helado ron pasas*)
- **La Tutti-Frutti** : house-made chocolate, pineapple, banana, apple, whipped cream\*, strawberry ice cream (*chocolate casero, piña, manzana, chantilly\*, helado de fresa*) **10,30€**
- **La Normande** : roasted apple with Calvados, apple compote, vanilla sabayon, shortbread crumbs, whipped cream\*, apple-cider sorbet (*manzana asada con Calvados, compota de manzana, sabayón de vainilla, trocitos de galleta, chantilly\*, sorbete de manzana y sidra*) **10,30€**
- **La Crêpe du Marronnier** : chestnut cream with rum, chestnut pieces, whipped cream\*, house-made chocolate, chestnut ice cream (*crema de castañas al ron, trocitos de castaña, chantilly\*, chocolate casero, helado de castañas*) **10,10€**
- **La Spéculoos** : sabayon, vanilla cream, Spéculoos crumbs, whipped cream\*, vanilla macadamia ice cream (*sabayón, crema de vainilla, trozos de Spéculoos, chantilly\*, helado de vainilla y macadamia*) **9,90€**

## Artisan ice creams & sorbets *Helados y sorbetes artesanales*

**1 scoop :**  
1 bola: **3,80€**

**2 scoops :**  
2 bolas: **6,80€**

**3 scoops :**  
3 bolas: **9,80€**

### Ice cream & sorbet flavors\* (*sabores de helados y sorbetes\**):

vanilla macadamia – rum raisin – chocolate – vanilla – chesnut – coffee – strawberry\* –  
raspberry\* – apple cider\* (*vainilla macadamia – ron con pasas – chocolate – vainilla –  
castañas – café – fresa\* – frambuesa\* – manzana y sidra\**)

**Extra whipped cream:**  
Extra de chantilly : **2,10€**

**Extra coconut:**  
Extra de coco : **2,10€**

\*Vegan whipped cream made with vegetable oil - **Allergen information available upon request**

\*Chantilly vegana elaborada con aceite vegetal - **Lista de alérgenos disponible a petición**