

MENÚ DE POSTRES

DESSERT MENU

¢ 4,700

CRÈME BRÛLÉE 🍷

Suave crema de vainilla orgánica con caramelo flambeado.

A smooth vanilla custard topped with caramelized crust sugar.

PARFAIT DE MARACUYÁ / PASSION FRUIT PARFAIT 🍷 ✓

Crema vegetal, licor de cassis y coulis de frutos rojos.

Vegetable cream, crème de cassis and red fruit coulis.

TERRINA DE CHOCOLATE/ CHOCOLATE TERRINE

Postre cremoso de chocolate servido con uvas congeladas, oporto y frutos rojos.

Creamy chocolate dessert, served with frozen grapes, red berries coulis, and seasonal ice cream.

TORTA DE COCO & MACADAMIA / COCONUT & MACADAMIA NUT CAKE 🍷 ✓

Pastel suave de coco y macadamia, servido con fresas, coulis de frutos rojos y helado de temporada.

Soft coconut and macadamia cake served with strawberries, red berries coulis, and seasonal ice cream.

TRÍO DE SORBET DE TEMPORADA / SEASONAL SORBET TRÍO

Tres sorbets artesanales elaborados con frutas frescas de la zona.

Three handcrafted sorbets made with fresh, locally sourced fruits.

CREPAS FANTASÍA / DREAMY CREPES

Crepas rellenas con Nutella, gajos de naranja, salsa de fresas, Grand Marnier y helado de temporada.

Crepes filled with nutella, orange, strawberry sauce, Grand Marnier and seasonal ice cream.



TARTA TATÍN DE MANZANA / APPLE TARTE TARTÍN

Tarta de manzana clásica francesa, helado de vainilla y crema batida.

Classic French apple pie, vanilla ice cream and whipped cream.

CAFÉ & TÈ / COFFEE & TEA

Americano / American - ₡2,100

Café Latte - ₡ 2400

Capuccino - ₡ 2,700

Late Frio / Iced Latte - ₡ 2,800

Espresso / Espresso - ₡ 2,000

Café Francés / French Coffee - ₡ 4,900

Café Irlandés / Irish Coffee - ₡ 4,900

Café cortado - ₡2,100

Café con Leche / Coffee with Milk (refill included) - ₡ 2,100

Café negro / Black coffee (refill included) - ₡ 1,900

Té caliente o frío / Hot or cold tea - ₡1,800

DIGESTIVOS / DIGESTIVES

Baileys - ₡ 3,200

Amaretto - ₡ 3,600

Limoncello - ₡ 3,400

Frangelico - ₡ 3,400

Fernet Branca - ₡ 3,400

Licor 43 - ₡ 3,400

Grand Marnier - ₡ 4,400

Sambuca - ₡ 3,800

Cointreau - ₡ 4,300

Licor de Uchuva - ₡ 3,400



✓ Vegano / Vegan 🌿 Vegetariano / Vegetarian 🌾 Gluten Free/ Libre de Gluten 🌶️ Picante / Spicy

Impuestos de ventas y servicio no incluido / Sales taxes and service not included.

Los productos del menú pueden contener o estar en contacto con trigo, huevos, Frutos secos, leche y mariscos

Por Favor, infórmenos si tiene alguna alergia o restricción dietética 🙏

Menu items may contain or come into contact with wheat, eggs, tree nuts, milk, and shellfish. Please let us know if you have any allergies or dietary restriction.