


2017

Chez Hans Dessert Menu 2017

Chez Hans

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DESSERT

Flourless Chocolate Pot, Honeycomb, Vanilla Ice Cream

White Chocolate Torte, Raspberries & Sorbet

Iced Nougat, Four Blackberry Variations

A Tasting Plate Of Chez Hans Desserts {€4 Supplement}

Carrot Cake, Buttercream, Gingernut Ice Cream

Warm Vanilla Rice Pudding, Spiced Winter Fruits

CHEESE {€6 Supplement}

A Selection of Local and National Cheese,
Quince Jelly, Grapes, Swedish Crisp Bread

DESSERT WINES

Australia

Deen De Bortoli Vat 5 Botrytis Semillon
Glass €8 Half Bottle €35

Hungary

Aszu 4 Puttonyos Tokaji Disnok
Glass €12 Half Bottle €58

SELECTION OF TEAS AND COFFEE
With Cookies And Truffles €3.50