



## DERECH HAGEFEN

### DESSERTS

All desserts are homemade from our bakery

<b>Country-Style Apple Tart</b> .....	44
Served warm with vanilla ice-cream	
<b>Baked Cream Cheese Cake</b> .....	46
Served with cherry and wild berry sauce & yogurt crumble	
<b>Parisian Chocolate Cake</b> .....	44
Served warm with melted truffle and vanilla sauce	
<b>Bread pudding</b> .....	46
A croissant bake dipped in English cream, served with a strawberry sauce and vanilla ice cream	
<b>Tiramisu</b> .....	42
<b>creme Brulee</b> .....	38
<b>Ice-Cream of various flavors</b> 3 scoops .....	32
<b>A Plate of Cookies</b> .....	15
<b>Truffles</b> 5 pieces .....	18



## Hot Beverages

Espresso short/long .....	9
Espresso double/long .....	11
Macchiato .....	10
Affogato .....	16
Cortado .....	11
Cappuccino small / large .....	14/16
Instant coffee .....	14
Instant coffee- milk based .....	15
Americano .....	13
Black coffee .....	9
Black / Mint tea .....	13
Cup of ginger, honey and lemon .....	15
Cup of infusion tea: ginger / wild berry jasmine green tea / chamomile .....	13
Instant hot chocolate .....	14
Hot chocolate .....	18
Hot cider with apples .....	18
Add wine to the cider for an additional .....	9
Sachleb- hot pudding made from rose water (In the winter) served with nuts, coconut and cinnamon .....	20
Sangria cup/jug (in the winter) .....	26/68

