



## DERECH HAGEFEN

### DESSERTS

All desserts are homemade from our bakery

**Country-Style Apple Tart** .....48

Served warm with vanilla ice-cream

**Baked Cream Cheese Cake** .....48

Served with cherry and wild berry sauce & yogurt crumble

**Parisian Chocolate Cake** .....48

Served warm with cocoa crumble and vanilla sauce

**Bread pudding** .....48

A croissant bake dipped in English cream, served with a strawberry sauce and vanilla ice cream

**Tiramisu** .....48

**creme Brulee** .....44

**Ice-Cream of various flavors** 3 scoops .....36

**A Plate of Cookies** .....18

**Truffles** 5 pieces .....22



## Hot Beverages

|   |       |
|---|-------|
| Espresso short/long .....   | 10    |
| Espresso double/long .....  | 12    |
| Macchiato .....   | 10    |
| Affogato .....  | 16    |
| Cortado .....   | 11    |
| Cappuccino small / large .....  | 14/16 |
| Instant coffee .....  | 15    |
| Instant coffee- milk based .....  | 16    |
| Americano .....   | 13    |
| Black coffee .....  | 10    |
| Black / Mint tea .....  | 14    |
| Cup of ginger, honey and lemon .....  | 16    |
| Cup of infusion tea: ginger / wild berry<br>jasmine green tea / chamomile ..... | 14    |
| Instant hot chocolate .....   | 15    |
| Hot chocolate .....   | 18    |
| Hot cider with apples .....   | 18    |
| Add wine to the cider for an additional .....                                   | 9     |
| Sachleb (In the winter) .....   | 22    |
| hot pudding made from rose water, served with<br>nuts, coconut and cinnamon     |       |
| Sangria cup/jug (in the winter) .....   | 26/68 |

