

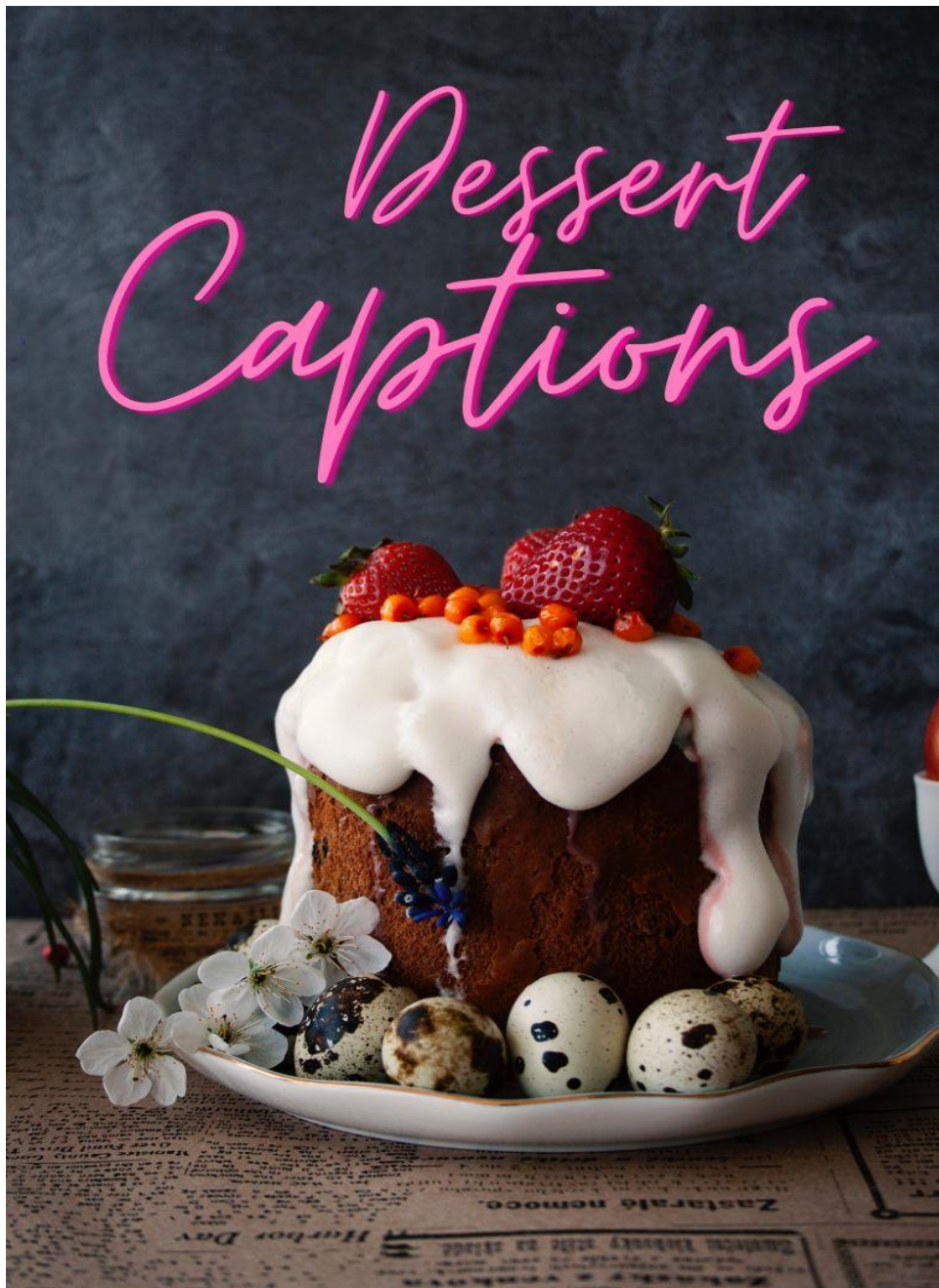
We Love  
Desserts



You can't buy  
HAPPINESS,  
but you can buy  
DESSERT

(and that's kind of the same thing).

15.08.2023



**GASTRONOMIE SUISSE SDN. BHD. (364500-A)**

No. C11-1, Jln. Ampang Utama 1/1, Off Jalan Ampang, 68000 Ampang, Selangor D.E.

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## COUPE DENMARK

(Dessert from Denmark?)

(Vanilla Ice Cream topped with hot Chocolate Sauce and garnished with fine rolled Wafers –  
(Chocolate Sauce will be served separately)

**MYR 20.00**



## CRÈME CARAMEL / CARAMEL CUSTARD

(France / Spain)

(very famous – made with Sugar – Caster Sugar – Water –  
Milk – Egg Yolks and heavy Cream and Vanilla Extract)

**MYR 20.00**



## BANANA SPLIT

(USA)

A **banana split** is an American ice cream-based [dessert](#) consisting of a peeled [banana](#) cut in half lengthwise and served with ice-cream and sauce. There are many variations, but the classic banana split is made with three scoops of [ice cream](#) (one each of [vanilla](#), [chocolate](#), and [strawberry](#)). A sauce (chocolate), are traditional) are drizzled onto the ice cream, which is topped with whipped cream and crushed nuts.

**(MYR 25.00)**



## FRESH FRUIT SALAD

(made with fresh and local / international Fruits; served with Vanilla Ice Cream and / or “Kirsch – Cherry Brandy”)

**MYR 25.00**





## DATE PUDDING

(served with Butter-Scotch Sauce and Vanilla Ice Cream; garnished with Kiwi or other Fruits – a la mode du Chef Raymond)

**MYR 25.00**



## CHESTNUT VERMICELLI

(Switzerland)

(is a typical, sweet, great **SWISS** Dessert!, served with Vanilla Ice Cream, whipped Cream and small Meringues)

**MYR 25.00**



## SEMOLINA / VANILLA PUDDING

(garnished with Fruit Compote)

**MYR 20.00**



## “SCHWYZER” - CHERRY JUBILEE

(Switzerland)

(Hot black Cherries, served with Vanilla Ice Cream)

**MYR 25.00**



## CREPE "SUZETTE"

(order for min. -04- persons)

(French)

(French Dessert - consisting of a Crepe (Pancake) with Butter Suzette, prepared in a Sauce of caramelized Sugar and Butter – Orange Juice and "Grand Marnier"; garnished with fresh Fruits and/or Ice Cream; served flambé on the table)

**MYR 45.00 / Person**



## BLACK PEPPER PINEAPPLE

(a la Chef Hans-Ulrich Wismer)

(Flamed, black peppered Pineapple on "Cream de Cacao Juice", served with Coconut Ice Cream, Mint Leaves

**MYR 35.00**



## HOT CHOCOLATE / FRUIT FONDUE

(Hot Chocolate is served together with various pieces of Fruits, like peeled Melon, hulled Strawberries, Pineapple Chunks, Grapes, etc.; the Fruit Pieces are dipped into the Chocolate and eaten like that!

**MYR 35.00 / Person**



## MOLTON CHOCOLATE LAVA CAKE

(French)

Expect some preparation time!

**Molten chocolate cake** is a dessert that consists of a chocolate cake with a liquid chocolate core. It is named for that molten center and it is also known as **chocolate coulant** ("flowing"), **chocolate lava cake**, or simply **lava cake**.

**MYR 35.00**



