

To share

25,00€

La Maxi Abbaye

Selection of 6 flavours
Chantilly cream, fruit
coulis, Chocolate or
caramel sauce, tuiles,
meringues, traditional
biscuits and seasonal fruit



La Crazy Abbaye

Choice of 8 flavours
Chantilly cream, fruit
coulis, chocolate or
caramel sauce, meringue,
speculoos crumbles, wafer
roll and fresh fruit

32,00€

38,00€

Crazy Sainte Croix

Choice of 10 flavours
Chantilly cream, fruit coulis,
chocolate or coffee sauce,
almond croquants, meringue
and fresh fruit



Our little pots...

5,50€

130ml premium pots

Gluten-free: salted caramel ice cream
Sorbets: strawberry, fresh lemon,
raspberry

6,50€

100ml Philippe Faur

Ice creams: Bourbon vanilla, dark
chocolate, coffee, mango sorbet



Hot drinks

Espresso	3,00€	Hot chocolate	5,00€
Double espresso	5,00€	Tea / Herbal tea	5,00€
Cappuccino	5,00€		

Cold drinks

Coca Cola 33cl	6,00€	Fuze Tea 25cl	6,00€
Orangina 33cl	6,00€	Coca Zero 33cl	6,00€
Perrier 33cl	6,00€	Water, syrup 33cl	3,00€

The London Essence Co 20 cl 6,00€

Original Indian Tonic, blood orange & elderflower,
grapefruit, grapefruit & rosemary, grapefruit &
pink pepper, ginger beer, white peach & jasmine.

100cl bottles of mineral water:

Evian	8,00€
San Pellegrino	8,00€

Purified water 100cl:

Purezza still	2,00€
Purezza sparkling	3,50€

Cocktail menu available on request

Please leave us your feedback:



@garrigaeabbayedesaintecroix

HOTEL • RESTAURANT • G SPA CINQ MONDES

THE ABBAYE'S ICE CREAM PARLOR

Discover our selection of artisanal ice
creams, enhanced by the exceptional
creations of Philippe Faur,
Master Artisan Ice Cream Maker,
and Philippe Urraca,
"Meilleur Ouvrier de France".

Ice creams made from 100% fresh milk - Premium sorbets



Ice cream that tastes close to the original flavour

The traditional infusion process ensures the truest
flavour is captured by using the original ingredient in
what are known as 'premium' ice creams and sorbets.
Particular care is taken to balance the recipes by
using more fruit and less sugar, all without the
addition of flavourings or colourings.

Garrigae

Ailleurs.

ABBAYE DE SAINTE-CROIX

HOTEL • RESTAURANT • G SPA CINQ MONDES

Create your own mix

8,50€

2 flavours* & whipped cream

12,50€

3 flavours* & whipped cream

15,00€

4 flavours* & whipped cream

*your choice

20,00€

5 flavours* & whipped cream

Suppléments

Chocolate/caramel sauce 1,50€
Fruit coulis 1,50€
Tuiles, cigarettes 1,50€
Fruit 3,00€

Our premium sorbets



Our ice creams, 100% fresh milk



Try our signature ice

12,50€

Les Liégeois

Madagascar vanilla and Guatemalan coffee, or Grand Cru chocolate, whipped cream, coffee or chocolate



14,00€

La Belle Poire

Madagascar vanilla and single-origin chocolate, pear, chocolate sauce and whipped cream



14,00€

Gourmandise

"Fleur de sel" caramel, praline and coconut milk, whipped cream and chocolate



14,50€

Délice d'Antan

A duo of two vanilla flavours, Sicilian pistachio and "fleur de sel" caramel, with whipped cream and caramel sauce



15,00€

L'Exotique

Pineapple, Grand Cru chocolate and Impala mango, whipped cream and fruit coulis



15,00€

Les Îles

Duo of 2 vanilla, coconut milk, passion fruit, fresh fruit, fruit coulis and whipped cream



15,00€

Fraîcheur

Grapefruit, raspberry and pink lychee, whipped cream, chocolate and fruit coulis

16,50€

Tutti Frutti

Apricot, white peach, raspberry and mango sorbets, fresh fruit, whipped cream and fruit coulis



cream sundaes...

14,50€



Banana Split

Duo of two Vanillas, strawberry, "Grand Cru" chocolate, Chantilly cream and chocolate sauce

14,00€



Les Melbas

2 scoops of ice cream: duo of two Vanillas, strawberry or peach, whipped cream and fruit coulis

14,50€

L'Aixoise

Calisson d'Aix" ice cream, "Grand Cru" chocolate, apricot, whipped cream, and caramel coulis



16,50€

Délice de l'Abbaye

Macaé "Grand Cru" chocolate, almond milk, premium praliné, duo of two Vanillas, Chantilly cream and chocolate sauce



All our desserts are served with biscuits or other sweet treats.

Prices are net and include service