

NATURE ABOUNDS WITH IRRESISTIBLE FLAVOURS, SO WHY NOT SUCCEED TO THEM ?  
WHETHER FRUITS, VEGETABLES OR PLANTS, THESE UNIQUE FLAVOURS MAKE UP OUR EXCELLENT PRODUCTS.

TREAT YOURSELF AT HOME !  
OUR ICECREAMS AND SORBETS ARE AVAILABLE IN TAKE-AWAY PACKS AND COMES IN VARIOUS SIZES.  
REQUEST THE LIST OF FLAVOURS FROM OUR WAITERS.



**Vieux Lyon**  
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Our products are made in a factory that processes nuts, sesame, milk, eggs, and gluten. The presence of these allergens in trace form is therefore not excluded. An allergen tab is available on request.



- Leave us your opinion
- Allergen
- Instagram
- Facebook
- Website





# OUR RANGE 100% ORGANIC "À LA CARTE"

## Delicate flavours

- Ardèche apricot
- Sweet almond
- Ardèche blackcurrant
- Morello cherry
- Ardèche chestnut with crystallized pieces
- Corsican clementine
- Ardèche quince
- Fig
- Strawberry
- Raspberry
- Pomegranate
- Ardèche redcurrant
- Ardèche melon
- Wild blueberry
- Hazelnut
- Watermelon
- Ardèche white peach
- Ardèche organic vine peach
- Ardèche pear
- Corsica pomelo
- Boskoop apple
- Ardèche rhubarb

## Refined flavours

- Green anise
- Orange blossom
- Ginger with crystallized pieces
  - Hibiscus
- Lavender
- Mint leaf
- Mint leaf with chocolate chips
  - Ardèche monarda
- Cedar pine nut
  - Rose
- Matcha green tea
- Verbena leaf

## + Moment flavour

Consult our selection with our waiters and our slate.

## Travel flavours

- Pineapple
- Banana
- Bergamot
- Peanut
  - Bitter Cocoa
- Pure Arabica coffee
- Infused cinnamon
  - A. Morin white chocolate
  - A. Morin milk chocolate
  - A. Morin dark chocolate
- Lemon
  - Lemon-basil
- Lime / Mint leaf
- Lychee
- Mango
- Coconut
  - Italian blood orange
- Passion fruit
- Pistachio
- Sudachi
- Vanilla pod
  - Vanilla pod with plant-based milk

## Bold and stylish flavours

- Ardèche mountains hay
- Ardèche Fresh goat cheese 🌿
- Smoked bacon
- Ardèche pumpkin-chestnut
- Roquefort blue cheese
- Black sesame
  - Tomato-basil
- Ardèche yoghurt
- Lozère sheep's milk yoghurt

## Celebratory flavours

- Provençal Pastis\*
- Lorraine Plombières\* (Kirsch)
- Rum Raisin\*

🌿 Raw ingredients made by Terre adélice

## Sweetness flavours

- Brownie 🌿
- Salted cream caramel 🌿
- Amarena cherry
- Milk Jam 🌿
- Cookie 🌿
- Almond and orange-flower biscuit 🌿
- Frangipane\* (Rum) 🌿
- Madeleine 🌿
- Ardèche honey-rosemary
- Montélimar nougat
- Brittany butter biscuit 🌿
- Nocciolata chocolate spread
- Toasted almond and hazelnut
- Lyon pink praline
- Licorice root
- Rice pudding\* (Rum) 🌿
- Spéculoos 🌿
- Stracciatella
- Tiramisu\* (Amaretto)

## Extras 2,20 €

Home-made whipped cream  
Raspberry coulis  
Mango-passion coulis  
Wild blueberry coulis  
Ardèche sweet chestnut cream  
Salted cream caramel topping  
Home-made dark chocolate topping  
Ardèche honey

1 scoop	4,70 €
2 scoops	8,60 €
3 scoops	12,30 €
4 scoops	15,70 €
5 scoops	18,90 €
6 small scoops	14,90 €
10 scoops	37,00 €

•• Ice cream      • Sorbet

# OUR SUNDAES 100% ORGANIC

Each sundae is decorated with organic fruits, a touch of organic whipped cream and organic biscuits.

## Couple de Maître 15,00€

A. Morin dark chocolate sorbet  
Toasted almond and hazelnut ice cream  
Vanilla pod ice cream  
Home-made dark chocolate topping

## Coupe Fraîcheur 15,00€

Ardèche melon sorbet Ardèche  
Yoghurt ice cream  
Lemon-basil sorbet  
Wild blueberry coulis

## Coupe Orientale 15,00€

Almond & orange-flower biscuit ice cream 🌿  
Pistachio ice cream  
Orange blossom ice cream  
Ardèche honey

## Coupe Nature 15,00€

Ardèche Raspberry sorbet Ardèche  
Apricot sorbet  
Ardèche Rhubarb sorbet  
Raspberry coulis

## Coupe Pré-salée 15,00€

Brittany butter-biscuit ice cream 🌿  
Ardèche Boskoop Apple sorbet  
Salted cream caramel ice cream 🌿  
Salted cream caramel topping

## Coupe Outre-Mer 15,00€

Coconut sorbet  
Mango sorbet  
Lemon sorbet  
Mango-passion coulis

## Couple de Cœur 15,00€

Brownie ice cream 🌿  
Salted cream caramel ice cream 🌿  
Peanut ice cream  
Salted cream caramel topping

## Coupe Ardéchoise 15,00€

Wild blueberry sorbet  
Ardèche chestnut with crystallized pieces sorbet  
Fresh goat's cheese ice cream 🌿  
Home-made dark chocolate topping

## Coupe au choix 15,00€

Select 3 flavours  
1 topping

## FROZEN DISK

Gourmet duos of ice cream or sorbet with organic coulis and a touch of organic whipped cream.

## Le duo fondant 10,50€

A. Morin dark chocolate sorbet / Pear sorbet  
Home-made dark chocolate topping

## Fruits de nos vergers 10,50€

Apricot sorbet / White peach sorbet  
Raspberry coulis

## Le grand gourmand 10,50€

Caramel ice cream / Cookie crumbs / Vanilla ice cream  
Salted cream caramel topping

## SWEET TREATS

## Café liégeois 8,50€

Scoop of pure Arabica coffee ice cream  
Home-made cold coffee topping  
Biscuits  
Home-made whipped cream

## Chocolat liégeois 8,50€

Scoop of A. Morin dark chocolate sorbet  
Home-made dark chocolate topping  
Biscuits  
Home-made whipped cream

## Café gourmand 10,00€

Scoop of ice cream or sorbet of your choice  
Espresso or long espresso  
Biscuits  
Home-made whipped cream

## DRINKS

### Hot drinks

Espresso or Ristretto	2,50 €	Long espresso with milk	4,00 €
Double espresso	3,90 €	Cappuccino	5,00 €
Long espresso	2,50 €	Caramel macchiato	4,20 €
Espresso with cream	3,00 €	Tea / Infusion (sachet)	4,20 €

### Refreshing drinks

Syrup	(options upon request)	2,80 €
Lemonade	(bottle of 33 cl)	4,50 €
Diabolo	(lemonade and syrup)	6,00 €
Ginger beer	(bottle of 20 cl)	4,20 €

\*Presence of alcohol in the recipe