



Desserts

Capitán Suizo
BEACHFRONT BOUTIQUE HOTEL

Desserts



Creme brûlée - \$8

Creme brûlée served with crispy caramel and sauteed blackberries with red wine.

Chocolate fondant - \$7

Chocolate fondant served with strawberry and fresh fruit "coulis".

Lemon pie - \$8

Lemon pie served with whipped cream.

Coconut de panna cotta - \$7

Creamy coconut pannacotta served with a passion fruit tea.

Tres leches - \$8

One of the favorite desserts of many Costa Ricans. It is a cake that is made with three types of milk.

Flan de coco - \$7

Tropical coconut flan with caramel.

Vanilla ice cream - \$6

Italian gelato - \$7

Made locally with fresh ingredients.

Coconut, hazelnut, chocolate, stracciatella, strawberry, mango, lemon or seasonal fruits.



 vegan  vegetarian  lactose  nuts  gluten-free

Prices include sales tax (13%) and service tax (10%).