

*Our pastry chef, Xavier De Bonfils,
suggests the following desserts :*

WILD “MARA DES BOIS” STRAWBERRIES

A lime cream, strawberry sherbet

THE CHOCOLATE EXPERIENCE

Raw “NYANGBO” a play of textures : creamy, mousse and ice cream

PEACHES AND ROSEMARY

Almond cooky, peach “salpicon” (diced) with rosemary and ice cream

HOT “MANJARI” CHOCOLATE SOUFFLEE

Marmalade and red fruit sherbet

RASPBERRIES AND ROSES

*Mirliton Biscuit (flaky pastry filled with almond cream), raspberry sherbet,
rose flavoured fresh yogurt*

Each dessert: 19 €



OUR SOMMELIER
IS AT YOUR DISPOSAL
FOR ANY SUGGESTIONS YOU MAY NEED
TO ACCOMPANY YOUR DESSERT