

DESSERTS

à la carte menu

DESSERTS

Kiwi ambrosia under pineapple veil with raspberry, almond crumble and grapefruit sorbet 140g	900
“Île Flottante” with caramel crisp, creme anglaise sauce with myrthe, pineapple confit with yuzu and vanilla flavours 110g	950
Caramelized apple tart and cinnamon ice cream, caramel sauce 220g	950
Crème brûlée with Madagascar vanilla and grapefruit sorbet 210g	950
Hot Chocolate Coulant with pear, pear sauce and Madagascar vanilla ice cream 155g	1 150
Almond & hazelnut tart with white chocolate mousse, tonka beans, chicory ice cream and coffee veil 160g	950

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À LA CARTE MENU

CHOCOLATE COUVERTURES

Ganache with Onegin vodka and Bashkir butter
(author's dark Ecuadorian chocolate 70%, covered with Ecuadorian milk chocolate 52%) 10g 280
per one

Black chocolate with Calvados, Udmurt honey and tonka beans
(author's terroir Madagascar dark chocolate 64%, Calvados Boulard Grand Solage, covered with Madagascar milk chocolate 50%, quinoa popcorn) 10g 280
per one

Chocolate truffle with hazelnut praline in crispy wafer crumbs
(couverture dark chocolate 55%, hazelnut praline, waffle crumbs) 12g 250
per one

Ganache with sea buckthorn and ginger in white chocolate
(white chocolate 34%, sea buckthorn, fresh and confit ginger, buckwheat honey) 12g 250
per one

ICE CREAM AND SORBET

SORBET 350
1 scoop

- peach
- cranberry
- raspberry
- mango, yuzu
- grapefruit

ICE CREAM 300
1 scoop

- coconut
- yogurt
- chocolate
- vanilla
- mascarpone