

DESSERTS

SEASONAL DESSERTS

200

- grand marnier soufflé served with 'cuvée du cent cinquantaire'
navel orange marmalade & ice-cream
(please order in advance or allow 20 minutes to be prepared)
- apricot rouges du roussillon poached in sake, sorbet with white miso brulée &
soya sauce seasoned caramel
- anais strawberries dressed over a lemon verbena chantilly with sugared green garden
peas, caviar lime, strawberry coulis & sorbet

CHOCOLATE DESSERTS

200

- kacinkoa 85% chocolate & tofu ganache & foam, cacao sorbet, almond praline &
cacao nibs layered between crispy cacao sheets
- abinao 85% chocolate soufflé with cacao sorbet
(please order in advance or allow 20 minutes to be prepared)