

LES DESSERTS

NOUGAT GLACÉ AUX FRUITS CONFITS ET PISTACHE, FRUITS FRAIS DE SAISON ET COULIS DE FRUITS ROUGES

iced nougat with candied fruits and pistacchio, fresh seasonal fruits and red fruits coulis 12
당절임 과일과 피스타치오가 들어있는 아이스 누가

GALETTE FEUILLETÉE AU POTIRON, CRÈME FRAÎCHE

pumpkin pie with creme fraiche 9
사워 크림을 곁들인 호박 파이

VERRINE DE MASCARPONE ET POMME CARAMEL, FEUILLETINE

apple and mascarpone cream trifle, butterscotch and feuilletine flakes 12
바삭한 크레페 조각과 버터스카치를 곁들인 사과와 마스크르포네

CRÈME BRÛLÉE VANILLE

rich vanilla custard topped with a layer of burnt brown sugar caramel 9
바닐라 크림 불레

PROFITEROLES

choux pastry, vanilla ice cream, warm dark chocolate sauce 12
바닐라 아이스크림으로 채운 슈 패스츄리와 따뜻한 초콜렛 소스

“L'OMELETTE NORVEGIENNE” FLAMBÉE AU GRAND MARNIER

*baked alaska with vanilla and chocolate ice cream, genoise sponge cake,
covered with meringue, finished with grand marnier liqueur flambé 12*
그랑 마니에르로 플랑베한 “베이크 알라스카”

FRAISES AU BASILIC ET HUILE D'OLIVE, POIVRE NOIR ET GROSSE MERINGUE

fresh strawberries with olive oil and basil, cracked pepper and french meringue 14
신선한 딸기와 올리브 오일, 바질, 후추를 곁들인 프렌치 머랭

FONDANT AU CHOCOLAT NOIR ET CRÈME GLACÉE VANILLE

molten dark chocolate cake topped with vanilla ice cream 15
바닐라 아이스크림이 곁들여진 따뜻한 초콜렛 풍당

COCKTAILS DE DESSERT 15

AMARULA ESPRESSO MARTINI

amarula cream liqueur, shot of fresh espresso, vanilla infused vodka

CHOCOLAT FRAMBOISE MARTINI

vodka, raspberry liqueur, chocolate

ÎLE BRÛLÉ *burnt island*

anejo rum, torched pineapple, fresh lime, brown sugar, rocks

RÊVE D'OR *golden dream*

galiano, cream, orange, cointreau