

DESSERTS

VACHERIN | Tagetes sorbet, sponge cake, exotic fruit coulis, flambéed with Carmina gin 24

SOUFFLÉ | Benedictine, citrus sorbet, orange marmalade, Borniambuc cream, blood orange sorbet 24

LIÉGEOIS | Coffee, 70% dark chocolate, chicory, Baileys, vanilla cream, cocoa and salted butter caramel biscuit 24

MONT BLANC | Crunchy meringue, chestnut cream, rum-raisin ice cream, marrons glacés, cream cheese chantilly, calamansi emulsion 28

MENU DESIGNED BY MOHAMED
OUCHBAKOU, PASTRY CHEF OF
THE COLLECTION SAINT-SIMÉON,
AND HIS BRIGADE

All our dishes are homemade and are created on site from gross products.
Allergens and gluten information are available on request.
Our products come from local agriculture; they may occasionally
differ according to the seasons and the local producers' availabilities

