

## DESSERTS

**APPLE** | Apples, cider, granola, calvados, farmhouse cream from the Maison Borniambuc 24

**STRAWBERRY** | Fresh strawberries, raspberry and agastache sorbet, lemon gel and strawberry opaline 24

**CHOCOLATE AND LEMON BALM** | Guanaja chocolate cream, Oriado chocolate ganache, cocoa streusel, lemon balm granita, butter milk ice cream, lemon balm 24

**MILLE-FEUILLE** | Caramelized puff pastry, salted butter caramel, vanilla, popcorn 24

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

