

DESSERTS

- APPLE** | Apples, cider, granola, calvados, farmhouse cream from the Maison Borniambuc 24
- ETON MESS** | Meringue, red fruit, lemon and basil sorbet 24
- CHOCOLATE AND LEMON BALM** | Guanaja chocolate cream, Oriado chocolate ganache, cocoa streusel, lemon balm granita, butter milk ice cream, lemon balm 24
- APRICOT** | Caramelised apricots with honey and lavender, almond milk ice cream, sacristans 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

