

## DESSERTS

**APPLE** | Apple confit with cider caramel, apple compote with shiso, green apple gelato, Borniambuc farmhouse cream ice cream 24

**COFFEE AND HAZELNUT** | Coffee opaline, coffee bean ice cream, hazelnut praline, hazelnut cream 24

**PURE CHOCOLATE** | Abinao 85% chocolate cream, Oabika juice and Nyangbo chocolate ice cream, cocoa nib tuile, streusel and light cocoa biscuit 24

**FIGS, GRAPES AND BLACKBERRIES** | Soft blackberry and frangipane tart, fig carpaccio, grape juice jelly, fig leaf ice cream, blackberry juice reduction in a sauceboat 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

