

## DESSERTS

**BAKED ALASKA** | Tagetes sorbet, sponge cake, exotic fruit coulis, flambéed with Carmina gin 24

**OPALINE** | Fresh strawberries, poached rhubarb, basil jelly, lemon cream strawberry juice with bourbon vanilla 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

