

## 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

**THE TRIO** | Quince cream, persimmon jelly, lemon ice cream and honey-quince vinaigrette. 24

**AUTUMN LEAVES** | Chestnut cream, mandarin sauce and rum mandarin ice cream 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

