

DESSERTS

CITRUS, TONKA AND MA KHAEN PEPPER 24
Citrus fruit jelly and juice, Tonka cream, vanilla biscuit
blood orange marmalade, orange powder, Ma Khaen pepper ice cream

CHOCOLATE MILLEFEUILLE 24
Nyangbo 68% ganache, salted butter caramel, Jivara mousse
gavotte tuile and Acacia seeds ice cream

STRAWBERRY AND PISTACHIO 24
Strawberry and pistachio textures, soft core
ice cream with caramelised chips and strawberry-vanilla juice

CANDIED APPLE WITH FENNEL 24
Norman pastis sorbet, apple opaline
and creamy apple-fennel caramel

MENU DESIGNED BY MOHAMED
OUCHBAKOU, PASTRY CHEF OF THE
COLLECTION SAINT-SIMÉON, AND HIS
BRIGADE

