

clementine mousse

Ewe's yoghurt espuma, granola and clementine sorbet



Light coffee mousse

Jivara chocolate ganache with caramelised almonds
crispy biscuit



Chestnut puff pastry

Apple marmalade, pear jelly, pear sorbet



Crunchy meringue

Lemon cream, lime sorbet infused with lemongrass



Homemade ice creams and sorbets, fresh fruits



Hot soufflé with Grand Marnier

Vanilla ice cream



Tulakalum chocolate fondant

Homemade Bailey's cream

Some desserts require more preparation time
we recommend to order them at the beginning of the meal

24 € net price, service included.

Our desserts are served with homemade petits fours

