

CHEESE

EUR

Belgian and French cheese board	19,00
—	
* Hot soufflé with roquefort (<i>minimum 2 persons</i>)	<i>pp</i> 20,00



EVERGREEN

Vanilla ice-cream with hot chocolate sauce and crispy hazelnuts	18,00
Chocolate mousse with a slight coffee flavouring, blood orange coulis, all with “synthetic sugar”	18,00
* Orange pancakes with burnt sugar	18,00
* Flambéed peaches in their juice (<i>minimum 2 persons</i>)	<i>pp</i> 25,00



NEW CREATIONS

Pineapple duet with star anise, pomegranate and flower sorbet	20,00
Crispy Sao Thomé chocolate, white chocolate jelly, salted caramel and yoghurt	20,00
* Lime soufflé, granité with mojito parfume	20,00
* Our sweet trilogy : (<i>per table, last orders : 13h15 and 21h15</i>)	<i>pp</i> 43,00

Pineapple duet with star anise, pomegranate and flower sorbet
Crispy Sao Thomé chocolate, white chocolate jelly, salted caramel and yoghurt
Lime soufflé, granité with mojito parfume



* The warm cheese dish and desserts are to be ordered at the beginning of the meal.