

Les Desserts

A thin tart with wild bilberrys from the Vosges,
sorbet with flavor of fresh herbs 53€

Burlat cherries marinated in Alsatian Pinot Noir,
bitter almonds, and warm brioche with cherry jus 53€

Rhubarb harlequin from Saint-Riquier with batak berry,
marbled ice cream with fromage blanc and tagetes oil 53€

75% Cuban chocolate "Nicolas Berger",
delicate white Penja pepper mousse
and cocoa nib ice cream 59€

Chef pâtissier Jordan Gasco
élu Pâtissier de l'année 2022 par le magazine « Le Chef »