

Les Desserts

Thin tart with black figs from Provence,
fig leaf-infused ice cream, marbled with blackberries 53€

Damson plums from the orchards of Alsace, marinated with wild
raspberry, crisp buckwheat bread from our bakery 53€

Lorraine mirabelle plums in their own juice, refreshed with sudachi
lemon, crispy arlette with roasted mirabelle plums 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 »