

# LES DESSERTS

The pink and white Pomelo “Maison Bachès” 53€  
slightly spicy New Caledonia pomelo sorbet with Batak berry

The candied apple from our orchards, 53€  
gingerbread in ice cream and crispy gavotte

The Cazette of Burgundy, 53€  
grilled brioche and mandarin marmelade

Chocolate 75% Cuban “Nicolas Berger” 59€  
Penja white pepper in foam and Cocoa crane in ice cream

Chef pâtissier **Jordan Gasco**:

“Elected pastry chef of the year 2022 by the magazine Le Chef”