



La Carte des Desserts
甜点菜单

Fig | 无花果

cooked with port and spices | walnut tuile

fig leaf sorbet | Burgundy blackcurrant

香料无花果 | 核桃脆片 | 无花果叶雪葩 | 勃根地黑加仑

Vanilla & Buckwheat | 香草及荞麦

covered with milk | Madagascar vanilla french parfait

fermented milk emulsion | buckwheat praliné

牛奶包覆 | 马达加斯加香草冻糕 | 牛奶慕斯 | 荞麦焦糖酱

Chocolate | 巧克力

creamy Pure Ecuador chocolate | cocoa nibs ice cream

chocolate sorbet and jelly | cardamom espuma

巧克力奶酱 | 可可冰激凌 | 巧克力雪葩和啫喱 | 香柠檬泡沫

Raspberry and Tarragon | 覆盆子与龙蒿

creamy | rice pudding emulsion

raspberry and sour cream cheese sorbet

浓郁奶油 | 米布丁慕斯 | 覆盆子酸奶油芝士雪霸

Wine suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2015 Burgenland - Cuvée Spätlese

Kracher

88

2009 Carmes de Rieussec - Sauternes

198

Champagne | 香槟

Duval-Leroy Fleur de Champagne - 1^{er} Cru

188

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

点单前请您告知我们的员工对任何特殊食物的过敏或忌口.