



La Carte des Desserts
甜点菜单

White Peach | 白桃

lemon balm and black tea flavors | vineyard peach granite
柠檬香蜂草红茶风味 | 蜜桃冰沙

Coconut & Chocolate | 椰子巧克力

Alpaco 66% black chocolate souffle
coconut and mixed spices sorbet
66%法芙娜巧克力舒芙蕾 | 香料椰子雪芭

Rhubarb | 大黄

confit & sorbet | hay smoked vanilla mousse
Arlette | lemon grass juice
大黄与冰沙 | 干草烟熏香草慕斯 | 千层酥 | 柠檬香茅汁

Mango | 芒果

steamed white eggs and exotique cream
galangal tuile | mango sorbet
芒果 | 蒸煮蛋白和异国风情奶油 | 南姜脆片 | 芒果雪芭

Wine suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2017 Burgenland - Cuvée Spätlese
Kracher 88

2016 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。