



La Carte des Desserts
甜点菜单

Lemon | 柠檬

shiso leaf sorbet | crunchy meringue
confit lemon buddha hand | orange and almond
紫苏雪芭 | 脆脆蛋白霜 | 糖渍柠檬佛手柑 | 橙子和杏仁

Soufflé | 舒芙蕾

toasted spelt and coffee soufflé | red wine reduction
coffee emulsion and ice cream
烤斯佩尔特小麦和咖啡舒芙蕾 | 红酒酱 | 咖啡慕斯和冰激凌

Fig | 无花果

roasted figs | red wine jelly | hay cream
fig leaves sorbet and oil
烤无花果 | 红酒啫喱 | 干草奶油 | 无花果叶雪葩和油

Raspberry & Chocolate | 树莓巧克力

Alpaco chocolate cream infused with sablé biscuit
Eau-de-vie flavored raspberry | mint sorbet
沙布蕾融合 66%法芙娜巧克力奶油
白兰地树莓 | 薄荷雪芭

White Truffle & Vanilla | 白松露和香草

Bourbon vanilla infused mousse | chocolate biscuit
crispy Piemonte's hazelnut
马达加斯加波本香草慕斯 | 巧克力蛋糕 | 脆香皮尔蒙特榛子

(188 rmb supplement - 升级价 188 元)

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。